

HAZELWOOD

ESTD :: *food + drink* :: 2004

BRUNCH AVAILABLE | SATURDAYS *and* SUNDAYS | 9AM-2PM

We use grade A large farm fresh eggs, old smokehouse bacon & hickory smoked ham from Austin, Minnesota, country link sausages from Jones Farm, Wisconsin, and fresh squeezed orange juice from Florida. Our smoked gouda hash browns are our signature baked-style hash brown potatoes with roasted garlic.
Enjoy and have a great day!

Eye Openers


- BRUNCH PUNCH / 10.95**
bacardi rum, pineapple rum, lime juice, pineapple juice, peychard bitters
- ELDERFLOWER MIMOSA / 9.95**
st. germain, orange juice, sparkling brut
- PB & C / 10.95**
peanut butter whiskey, kahlua, coffee, whipped cream, chocolate chips

- BREAKFAST MULE / 11.95**
ketel one botanical, orange juice, agave nectar, ginger beer
- SPICY PEPPER BLOODY / 10.95**
house mixed pepper brined vodka & bloody blend
- PALOMA-MIMOSA / 11.95**
jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float



MONKEY BREAD / 9.50
a hazelwood must try... croissant dough pull-apart, pecan praline sauce.
perfect start to your day with friends and family

Brunch Eggs & Cool Stuff

-  **THE ALL AMERICAN* / 13.95**
three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast
-  **CLASSIC BENEDICT* / 15.95**
toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns
-  **ROASTED VEGETABLE OMELET / 15.95**
oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast
(no additions or deletions please)
-  **HAZELWOOD BREAKFAST BURRITO / 15.95**
country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips
- FRENCH TOAST / 13.95**
ciabatta bread, cinnamon chili batter, country sausage link, candied bacon
-  **PRIME RIB HASH* / 16.95**
tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast
(no additions or deletions please)
-  **SUNRISE BURGER* / 16.95**
black angus, smokehouse bacon, sunny side up egg, tillamook cheddar, served with smoked gouda hash browns
add avocado / 1.95

-  **TILLAMOOK CHEDDAR OMELET / 15.95**
your choice of country sausage, hickory smoked ham, applewood smoked bacon, smoked gouda hash browns, toast
- BREAKFAST PIZZA / 14.95**
country sausage gravy, scrambled eggs, smokehouse bacon, cheese blend, chives
-  **AVOCADO TOAST* / 13.95**
toasted multi-grain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, side of fruit
- CHICKEN BISCUITS & GRAVY* / 15.95**
sunny side egg, crispy fried chicken breasts, fresh biscuit, tillamook cheddar, country sausage gravy, candied bacon, country sausage link
- BUTTERMILK PANCAKES / 13.95**
two classic griddle top cakes, country sausage link, candied bacon, maple syrup
- HUEVOS RANCHEROS* / 13.95**
two sunny side eggs, poblano salsa, charred corn salsa, drunken pinto beans, queso fresco, cilantro, chorizo, avocado, crispy tortilla
-  **STEAK & EGGS* / 21.95**
5 oz steak, two eggs any style, smoked gouda hash browns, toast

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you
*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness
we respectfully request you limit your dining experience to two hours or less
gratuity of 20% may be added to parties of 8 or more

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

CRISPY SHRIMP DEVEILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

efo

BOURSIN ARTICHOKE DIP / 14.95

creamy, parmesan crust, garlic spinach, chili flake, tortilla chips

efo

WINGS / 15.95

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

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CRISPY BRUSSELS SPROUTS / 11.95

ginger wasabi dressing, crunchy slaw, togarashi

CALAMARI* / 15.95

light breading, jalapeño, scratch cocktail sauce

efo

HAZELWOOD HUMMUS / 11.95

feta cheese, cucumbers, roma tomatoes, olive tapenade, naan, chives

efo

"I JUST WANT A SMALL SALAD" / 7.75

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

efo

CAESAR *get started* / 7.75 *entrée* / 11.95

romaine, grated parmesan, croutons

efo

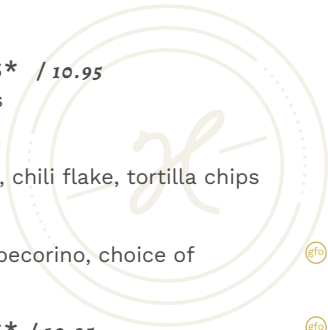
HAZELWOOD CHOPPED / 16.95

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

efo

BABY ICEBERG WEDGE / 9.95

candied bacon, grape tomatoes, chives, chopped eggs, amablu dressing



Wood Fired Pizza

our sharable pizzas are finished with olive oil blend and pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

"SKINNY" (OPTION FOR ALL PIZZAS) / 2.95

hole in the center (less dough = less carbs) salad mounded up in the center

efo

gluten free cauliflower crust available / 3.95

efo

PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeno, house cheese

efo

MARGHERITA / 13.95

red sauce, fresh mozzarella, basil

efo

ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

efo

SWEET & SALTY / 14.95

white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why.

DAILY: chicken wild rice *cup* 7.00 / *bowl* 9.00

SAT/SUN: lobster bisque *cup* 8.00 / *bowl* 10.00

Lettuce & Stuff

efo

CRANBERRY WALNUT / 13.95

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

efo

SANTA FE / 16.95

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice efo

SALMON* / 21.95
charred corn salsa

CHICKEN BREAST / 16.95
roasted poblano salsa

SHRIMP* / 17.95
charred corn salsa

FRESH VEGGIE / 15.95
broccoli & asparagus

Hazelwood Classics

sandwiches & burgers served with choice of fries, cole slaw or fruit. sub tater tots / 2.50

efo

gluten free bun available / 1.95

efo

ROTISSERIE CHICKEN SANDWICH / 17.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll *(available after 11am)*

efo

GRILLED FILET MIGNON* / 51.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

efo

SALMON BLT* / 20.95

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

CHICKEN POT PIE / 18.95

no aluminum bowl, carrots, sweet onion, celery, peas, savory flaky crust, chives

RODEO BURGER* / 16.95

short rib, bbq sauce, american cheese, habañoero cheese, fried jalapeño, brioche bun

BLACKBERRY BRIE BURGER* / 16.95

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

FISH & CHIPS / 20.95

canadian walleye, craft beer batter, fries, coleslaw, tartar sauce

efo

PUB BURGER* / 16.95

applewood smoked bacon, caramelized onions, blue cheese crumbles, gruyere cheese, french onion sauce, garlic aioli, brioche bun

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 25.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our texas made j & r ranch rotisserie. served with hand mashed potatoes, grilled asparagus, chicken jus *(available after 11am)*

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

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