

# HAZELWOOD

ESTD :: food + drink :: 2004

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

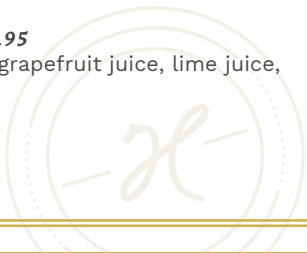
We use grade A large farm fresh eggs, old smokehouse bacon & hickory smoked ham from Austin, Minnesota, country link sausages from Jones Farm, Wisconsin, and fresh squeezed orange juice from Florida. Our smoked gouda hash browns are our signature baked-style hash brown potatoes with roasted garlic. Enjoy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

## Eye Openers

- BRUNCH PUNCH / 10.95**  
bacardi rum, pineapple rum, lime juice, pineapple juice, paychard bitters
- ELDERFLOWER MIMOSA / 9.95**  
st. germain, orange juice, sparkling brut
- PB & C / 10.95**  
peanut butter whisky, 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, chives

-  **ROASTED VEGETABLE OMELET / 15.95**  
oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast  
*(no additions or deletions please)*

-  **TILLAMOOK CHEDDAR & HAM OMELET / 15.95**  
smoked gouda hash browns, toast

-  **AVOCADO TOAST\* / 13.95**  
toasted multi-grain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, side of fruit


-  **STEAK & EGGS\* / 21.95**  
5 oz steak, two eggs any style, smoked gouda hash browns, toast

- HUEVOS RANCHEROS\* / 13.95**  
two sunny side eggs, poblano salsa, charred corn salsa, drunken pinto beans, queso fresco, cilantro, chorizo, avocado, crispy tortilla

- BREAKFAST PIZZA / 14.95**  
country sausage gravy, scrambled eggs, smokehouse bacon, cheese blend, chives

- PRIME RIB HASH\* / 16.95**  
tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, chives, toast  
*(no additions or deletions please)*

- CHICKEN BISCUITS & GRAVY\* / 15.95**  
sunny side egg, crispy fried chicken breasts, fresh biscuit, tillamook cheddar, country sausage gravy, candied bacon, country sausage link

-  **SUNRISE BURGER\* / 16.50**  
black angus, smokehouse bacon, sunny side up egg, tillamook cheddar, served with smoked gouda hash browns  
*add avocado / 1.95*

- HAZELWOOD BREAKFAST BURRITO / 15.95**  
country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, cilantro, tortilla chips  
*(no additions or deletions please)*

- BUTTERMILK PANCAKES / 13.95**  
two classic griddle top cakes, country sausage link, candied bacon, maple syrup, powdered sugar

- STRAWBERRIES & CREAM FRENCH TOAST / 13.95**  
crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage link, candied bacon, powdered sugar

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 deveiled eggs

**BOURSIN ARTICHOKE DIP** / 14.95  
creamy, parmesan crust, garlic spinach, chili flakes, tortilla chips

**WINGS** / 15.95  
lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

**CRISPY BRUSSELS SPROUTS** / 11.95  
ginger wasabi dressing, crunchy slaw, togarashi

**SZECHUAN GREEN BEANS** / 11.95  
bacon, cashews, sesame seeds

**CALAMARI\*** / 15.95  
light breading, jalapeño, scratch cocktail sauce

**BURRATA** / 14.95  
crispy prosciutto, mission fig and port-dried cranberry compotes, pistachio, sea salt, olive oil, grilled naan

**“I JUST WANT A SMALL SALAD”** / 7.95  
cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

**CAESAR** *get started* / 7.95 *entrée* / 11.95  
romaine, grated parmesan, croutons



## 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*

**gluten free cauliflower crust available** / 3.95

**PEPPERONI, BACON & GOAT CHEESE** / 14.95  
red sauce, jalapeno, house cheese

**MARGHERITA** / 13.95  
red sauce, fresh mozzarella, basil

**ITALIAN SAUSAGE & WILD MUSHROOM** / 14.95  
garlic butter, house cheese, chives

**SWEET & SALTY** / 14.95  
white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

**STEAK FRITES** / 14.95  
garlic cream sauce, tenderloin, caramelized onions, steak sauce, crispy potatoes, 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

**HAZELWOOD CHOPPED** / 16.95  
pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

**BABY ICEBERG WEDGE** / 9.95  
candied bacon, grape tomatoes, chives, chopped eggs, amablu dressing

**CRANBERRY WALNUT** / 13.95  
baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

**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

**SALMON\*** / 22.95  
charred corn salsa

**CHICKEN BREAST** / 17.95  
roasted poblano salsa

**SHRIMP\*** / 19.95  
charred corn salsa

**FRESH VEGGIE** / 16.95  
broccoli & asparagus

## Hazelwood Classics

our burgers are 70z premium black angus. served with choice of fries, coleslaw or fruit. sub tater tots / 2.50

**gluten free bun available** / 1.95

**ROTISSERIE CHICKEN SANDWICH** / 17.95  
monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll (*available after 11am*)

**GRILLED FILET MIGNON\*** / 52.95  
8 oz cut, garlic butter, au jus, smoked gouda hash browns

**SALMON BLT\*** / 21.95  
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, habañero cheese, fried jalapeño, brioche bun

**BLACKBERRY BRIE BURGER\*** / 16.95  
brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

**FISH & CHIPS** / 21.95  
canadian walleye, craft beer batter, fries, coleslaw, tartar sauce

**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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