

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

6 oz sirloin, 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

 gluten free option available

Ready, Set, Go!

BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

gfo CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

gfo 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

gfo CRISPY BRUSSELS SPROUTS / 11.95

ginger wasabi dressing, crunchy slaw, togarashi

gfo SZECHUAN GREEN BEANS / 11.95

bacon, cashews, sesame seeds

CALAMARI* / 15.95

light breading, jalapeño, scratch cocktail sauce

gfo "I JUST WANT A SMALL SALAD" / 7.95

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

gfo 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

gfo gluten free cauliflower crust available / 3.95

gfo PEPPERONI, BACON & GOAT CHEESE / 14.95

red sauce, jalapeno, house cheese

gfo MARGHERITA / 13.95

red sauce, fresh mozzarella, basil

gfo ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

gfo SWEET & SALTY / 14.95

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

gfo BBQ CHICKEN / 14.95

bbq sauce, smoked gouda cheese, tillamook cheddar cheese, red onions, banana peppers, cilantro

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

gfo HAZELWOOD CHOPPED / 16.95

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

gfo BABY ICEBERG WEDGE / 9.95

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

HEALTHY BOWLS

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

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 7oz premium black angus. served with choice of fries, coleslaw or fruit. sub tater tots / 2.50

gfo gluten free bun available / 1.95

gfo ROTISSERIE CHICKEN SANDWICH / 17.95

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

gfo GRILLED FILET MIGNON* / 52.95

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

gfo 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

gfo 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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