

HAZELWOOD

ESTD :: *food + drink* :: 2004

BRUNCH AVAILABLE | SATURDAYS *and* SUNDAYS | 8:30 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

PEAR PRESSURE / 11.95

pearfect mix, gin, pear nectar, lime juice, rosemary simple syrup

ELDERFLOWER MIMOSA / 9.95

st. germain, orange juice, sparkling brut

BLACKBERRY BASIL SPRITZ / 10.95

blackberry basil lemonade, sparkling brut, splash of lemon lime soda

WATERMELON MIMOSA / 9.95

watermelon puree, sparkling brut

BREAKFAST MULE / 11.95

ketel one botanical, orange juice, agave nectar, ginger beer

SPICY PEPPER BLOODY / 10.95

pepper infused vodka, house bloody mix, candied bacon, cheese, pickle & olive skewer

PALOMA-MIMOSA / 11.95

jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

PEACH BELLINI / 9.95

peach puree, sparkling brut

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 OMELET / 15.95

your choice of country sausage, hickory smoked ham, smokehouse bacon, 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* / 15.95

two poached eggs, drunken beans, tortilla strips, queso fresco, avocado, cilantro, roasted poblano salsa, flour tortillas

BREAKFAST PIZZA / 14.95

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

PRIME RIB HASH* / 16.95

tender beef, potatoes, bell pepper, yellow onion, poached eggs, hollandaise, toast, chives
(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* / 16.95

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 / 12.95

light crispy batter, lingonberry ketchup

CRISPY SHRIMP DEVILED EGGS* / 10.95

exactly how it sounds, five deviled eggs

BOURSIN ARTICHOKE DIP / 14.95

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

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

WINGS / 15.95

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

CALAMARI* / 15.95

light breading, jalapeño, scratch cocktail sauce

SPICY CHICKEN MEATBALLS / 13.95

two house made, red & white sauces, pecorino

"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

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) / 3

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

 gluten free cauliflower crust available / 4

PEPPERONI, BACON & GOAT CHEESE / 15.95

red sauce, jalapeño, chili flakes, house cheese

MARGHERITA / 13.95

red sauce, roma tomatoes, fresh mozzarella, basil

ITALIAN SAUSAGE & WILD MUSHROOM / 15.50

garlic butter, house cheese, chives

SWEET & SALTY / 15.95

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

CHICKEN ELOTE PIZZA / 15.95

garlic cream, jalapeño, red onions, house cheese, queso fresco, tajin, 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

HAZELWOOD CHOPPED / 16.95

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

SHRIMP LOUIE / 21.95

spring greens, cucumbers, grape tomatoes, hard boiled egg, avocado, fresh dill, pickled vegetables, capers, russian dressing


TUNA POKE BOWL* / 21.95 (served raw)

brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

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 & sandwiches are served with your choice of fries, coleslaw or fruit. sub tater tots / 2.50

 gluten free bun available / 1.95

ROTISSERIE CHICKEN SANDWICH / 18.95

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

PETITE FILET MIGNON* / 41.95

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

FISH & CHIPS / 22.95

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

CHICKEN POT PIE / 18.95

no aluminum bowl, carrots, sweet onions, 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 jalapeño, candied bacon, brioche bun

PUB BURGER* / 16.95

smokehouse bacon, caramelized onions, blue cheese crumbles, gruyère cheese, french onion sauce, garlic aioli, brioche bun

SALMON BLT* / 20.95

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

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 27.95

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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