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!

Bubbles

ELDERFLOWER MIMOSA / *10*
st. germain, orange juice, sparkling brut

APEROL SPRITZ / *11*
aperol, sparkling brut

(sf) **CLASSIC MIMOSA / *9***
orange juice or cranberry

(sf) **PEACH BELLINI / *10***
peach puree, sparkling brut

PALOMA MIMOSA / *10*
jose cuervo silver, ruby red grapefruit juice, lime juice, champagne float

Eye Openers

(sf) spirit free option available

(sf) **PEAR PRESSURE / *12***
pearfect mix, gin, pear nectar, lime juice, rosemary simple syrup

(sf) **BLACKBERRY BASIL SPRITZ / *11***
blackberry basil lemonade, sparkling brut, lemon lime soda

BREAKFAST MULE / *12*
ketel one botanical, orange juice, agave nectar, ginger beer

(sf) **THE HAZELWOOD BLOODY / *11***
award winning mix, candied bacon, cheese, pickle & olive skewer, spicy on request

HFD COFFEE MARTINI / *15*
tito's handmade vodka, mr. black coffee liqueur, vanilla honey syrup, cold press coffee, non-egg white foam, cinnamon

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

(gfo) **THE ALL AMERICAN* / *13.95***
three eggs any style, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

(gfo) **CLASSIC BENEDICT* / *15.95***
toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns, chives

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

(gfo) **TILLAMOOK CHEDDAR OMELET / *15.95***
your choice of country sausage, hickory smoked ham, smokehouse bacon, smoked gouda hash browns, toast

(gfo) **AVOCADO TOAST* / *13.95***
toasted multigrain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, side of fruit

SHORT RIB BENEDICT* / *15.95*
toasted english muffin, poached eggs, chipotle hollandaise, caramelized onions, gruyère, smoked gouda hash browns, chives

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 up egg, crispy fried chicken breasts, fresh biscuit, tillamook cheddar, country sausage gravy, candied bacon

(gfo) **SUNRISE BURGER* / *16.95***
7 oz angus patty, smokehouse bacon, sunny side up egg, tillamook cheddar, served with smoked gouda hash browns
*add avocado / **1.95***

(gfo) **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

CLASSIC FRENCH TOAST / *13.95*
ciabatta bread, cinnamon chili batter, country sausage link, candied bacon

(gfo) **STEAK & EGGS* / *21.95***
6 oz sirloin, two eggs any style, smoked gouda hash browns, toast

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs
*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness
gratuity of 20% will be added to parties of 8 or more

(gfo) *gluten friendly option*

Ready, Set, Go!

BRIE CHEESE CURDS / *12.95*
light crispy batter, lingonberry ketchup

gfo **CRISPY SHRIMP DEVILED EGGS*** / *11.95*
exactly how it sounds, five deviled eggs

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

gfo **CRISPY BRUSSELS SPROUTS** / *12.95*
ginger wasabi dressing, crunchy rice, asian slaw, lime vinaigrette, togarashi

gfo **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

WAGYU BEEF LETTUCE WRAPS / *15.95*
wild mushrooms, ginger, garlic, cilantro, water chestnuts, peanut sauce, plum sauce, asian slaw, bibb lettuce

BAKED BRIE / *15.95*
lingonberry-lemon preserves, thyme, pistachios, buttered caraway rye

Wood Fired Pizza

our shareable 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
gfo *gluten-free cauliflower crust available* / **4**

gfo **PEPPERONI, BACON & GOAT CHEESE** / *15.95*
red sauce, jalapeño, chili flakes, house cheese

gfo **MARGHERITA** / *13.95*
red sauce, roma tomatoes, fresh mozzarella, basil

gfo **ITALIAN SAUSAGE & WILD MUSHROOM** / *15.95*
garlic butter, house cheese, chives

gfo **SWEET & SALTY** / *15.95*
white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

FRENCH ONION & SHORT RIB / *15.95*
garlic cream, gruyère, house cheese, thyme, crushed croutons, 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

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, amablu cheese crumbles, chopped egg, amablu cheese dressing

gfo **TUNA POKE BOWL*** / *21.95* *(served raw)*
brown rice, carrots, cucumbers, edamame, radishes, avocado, arugula, ginger wasabi dressing

gfo **SANTA FE** / *16.95*
house greens, tomatoes, charred corn salsa, avocado, tortilla strips, 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 gfo

SALMON* / *22.95* charred corn salsa	**CHICKEN BREAST** / *17.95* roasted poblano salsa	**SHRIMP*** / *19.95* charred corn salsa	**FRESH VEGGIE** / *16.95* broccolini

Brunch Classics

served with choice of house-made chipperbec potato chips or coleslaw sub fries or fruit / *1.95* tater tots / *2.50* *gluten-free bun* / *1.95*

gfo **ROTISSERIE CHICKEN SANDWICH** / *18.95*
monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll *(available after 11am)*

gfo **PETITE FILET MIGNON*** / *42.95*
6 oz cut, garlic butter, au jus, smoked gouda hash browns

FISH & CHIPS / *23.95*
canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

CHICKEN POT PIE / *19.95*
no aluminum bowl, carrots, sweet onions, celery, peas, savory flaky crust, chives

BLACKBERRY BRIE BURGER* / *16.95*
7 oz angus patty, brie cheese curds, blackberry jam, roasted jalapeño, candied bacon, brioche bun

gfo **PUB BURGER*** / *16.95*
7 oz angus patty, smokehouse bacon, caramelized onions, amablu cheese crumbles, gruyère, french onion sauce, garlic aioli, brioche bun

gfo **SALMON BLT*** / *21.95*
cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

ROTISSERIE

gfo **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 broccolini, 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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