Features Card

Ready, Set, Go!

COCONUT SHRIMP / *15.95*
house battered & fried, plum sauce, scallions, lime wedge

Chef Entrees

APPLE & BUTTERNUT SQUASH SALAD / *14.95*
house greens, goat cheese, granny smith apples, dried figs, maple pecans, pepitas, maple vinaigrette, chives

TURKEY FEAST / *24.95*
hand mashed potatoes, traditional green bean casserole and stuffing, fire roasted creamed corn, chicken au jus, cran-strawberry sauce

Sweet Finish

PUMPKIN CREAM PIE / *10.95*
fresh pumpkin, vanilla buttercream custard, walnut-almond graham crust, nutmeg, house whipped cream

From the Bar

FALL SPICED OLD FASHIONED / *15*
buffalo trace bourbon, captain morgan spiced rum, pure maple syrup, allspice bitters

JUAN GIL MONASTRELL / *12*
robust spanish red, full bodied, bold dark fruit, toasted oak, velvety tannins, 15% abv

HAZELWOOD
ESTD | food + drink | 2004

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.