

# HAZELWOOD

ESTD : *food + drink* : 2004

BRUNCH AVAILABLE | SATURDAY & SUNDAY | 9 AM-2 PM

## Eye Openers

### BRUNCH PUNCH / 10

bacardi rum, pineapple rum, lime juice, pineapple juice, peychard bitters

### ELDERFLOWER MIMOSA / 8

st. germain, orange juice, sparkling brut

### PB & C / 11

peanut butter whiskey, kahlua, coffee, whipped cream, chocolate chips

### BREAKFAST MULE / 12

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

### PALOMA-MIMOSA / 11

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

### SPICY PEPPER BLOODY / 10

house mixed pepper brined vodka & bloody blend

### MONKEY BREAD / 8

croissant dough pull-apart, pecan praline sauce. perfect start to your day with friends and family

### AVOCADO TOAST / 8

toasted multi-grain bread, chopped bacon, two poached eggs

## Healthful Favorites

### VEGETARIAN EGG WHITE SCRAMBLE\* / 10

oven roasted tomatoes, asparagus, roasted mushrooms, garlic spinach, fresh herbs, fruit (no additions or deletions please)

### BREAKFAST HEALTHY BOWL\* / 12

three egg whites scrambled, red quinoa asparagus, vine ripened tomato, avocado, plum sauce

### PROTEIN SCRAMBLE\* / 12

four eggs, cheddar cheese, choice of applewood smoked bacon, cob smoked ham, or sausage with fruit

## Eggs

### ROASTED VEGETABLE OMELET\* / 13

oven roasted tomatoes, asparagus, roasted mushrooms, fresh mozzarella, garlic spinach, fresh herbs, smoked gouda hash browns, toast (no additions or deletions please)

### TILLAMOOK CHEDDAR CLASSIC OMELET\* / 13

your choice of applewood smoked bacon, cob smoked ham, or country sausage, smoked gouda hash browns, toast

### REUBEN BENEDICT\* / 14

house-made braised corned beef, gruyere, caraway rye, hollandaise, chopped pickles, smoked gouda hash browns

### BTW OMELET / 13

applewood bacon, oven dried tomatoes, watercress, smoked gouda hash browns, toast

### CLASSIC BENEDICT\* / 13

toasted english muffin, ham, poached eggs, hollandaise, smoked gouda hash browns

### BREAKFAST BURRITO / 13

choice of rotisserie chicken or sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, smoked gouda hash browns, tortilla chips

### THE ALL AMERICAN\* / 13

three eggs any style, your choice of applewood smoked bacon, cob smoked ham, or sausage, smoked gouda hash browns, toast

### STEAK & EGGS\* / 18

6 oz hanger steak, two eggs any style, smoked gouda hash browns, toast

## Cool Stuff

### PRIME RIB HASH\* / 14

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast

### CHICKEN BISCUITS & GRAVY\* / 15

sunny side egg, crispy fried chicken breasts, fresh biscuits, country sausage gravy, tillamook cheddar, candied bacon

### BREAKFAST PIZZA / 13

sausage gravy, scrambled eggs, applewood smoked bacon, four cheese blend, chives

### HUEVOS RANCHEROS / 13

two eggs, roasted poblano salsa, drunken pinto beans, queso fresco, flour tortillas

### SUNRISE BURGER\* / 14

iowa black angus patty, smoked gouda hash browns, applewood smoked bacon, sunny side up egg, tillamook cheddar with fruit *add avocado / 2*

### BUTTERMILK PANCAKES / 12

country sausage links, candied bacon, maple syrup

### STRAWBERRIES & CREAM FRENCH TOAST / 11

ciabatta bread, cinnamon-chili batter, panko breadcrumbs, macerated strawberries, vanilla glaze

### CRISPY FRENCH TOAST / 9

ciabatta bread, cinnamon-chili batter, panko breadcrumbs, vanilla glaze

## ALA CARTE

 EGG\* / 2

 COUNTRY SAUSAGE LINKS / 5

 APPLEWOOD SMOKED BACON / 5

 COB SMOKED HAM / 5

 SMOKED GOUDA HASH BROWNS / 5

 FRESH FRUIT / 5

TOAST / 2

 ASPARAGUS / 4

SINGLE BISCUIT & GRAVY / 6


SINGLE BUTTERMILK PANCAKE / 5

 STRAWBERRIES & CREAM / 2

 FIRE ROASTED FUJI APPLES / 3

winter 2021

\*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

 gluten free option available

gratuity of 18% may be added to parties of 8 or more.

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## Ready, Set, Go!

**BRIE CHEESE CURDS / 11**  
light crispy batter, lingonberry ketchup

**CRUNCHY TATER TOTS / 11**  
house made, bacon ketchup

**AHI TUNA POKE\* / 16**  
togarashi, wonton crisps, wasabi mayo

## Lettuce and Stuff

**CRANBERRY WALNUT**  
*get started 8 / entrée 13*  
baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

**HAZELWOOD CHOPPED / 15**  
pulled chicken, amablu cheese crumbles, granny smith apples, grape tomatoes, bacon, sweet corn, chopped egg, herb vinaigrette

**WINGS / 12**  
lightly fried, garlic butter, fresh herbs, pecorino choice of chipotle ranch, bbq or buffalo

**CALAMARI / 12**  
light breading, jalapeño, scratch cocktail sauce

**BOURSIN ARTICHOKE DIP / 12**  
creamy, golden brown parmesan crust, pizza chips

**SANTA FE / 14**  
house greens, tomatoes, charred corn salsa, avocado, toasted pepitas, pulled chicken, corn tortillas, queso fresco, chipotle ranch

**TUNA POKE BOWL / 14**  
ginger wasabi dressing, carrots, cucumbers, wonton strips, radishes, avocado, quiona

**CRISPY SHRIMP DEVILED EGGS / 11**  
exactly how it sounds, five deviled eggs

**SPICY CHICKEN MEATBALLS / 5 each**  
red and white sauces, pecorino

**CRISPY BRUSSELS SPROUTS / 11**  
ginger wasabi dressing

## Cauldron of Love

yeah, yeah...soup. made one day ahead. ask grandma why...

**CHICKEN WILD RICE cup 6 / bowl 8**

**LOBSTER BISQUE cup 7 / bowl 9**

## HEALTHY BOWLS

**steamed fresh chef's vegetable, lemongrass sauce, baby kale, pea tendrils, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, choice of quinoa or brown rice**

**SALMON\* / 18**  
charred corn salsa

**STEAK\* / 18**  
roasted poblano salsa

**CHICKEN BREAST / 16**  
roasted poblano salsa

**SHRIMP / 17**  
charred corn salsa

**FRESH VEGGIE / 15**

## Wood Fired Pizza

all of our pizzas are finished with pecorino cheese and a touch of oregano. our house cheese is a blend of whole milk mozzarella and aged provolone. white sauce is a blend of olive oil and roasted garlic. red sauce, pure and simple blend of crushed tomatoes and a touch of salt.

**BBQ CHICKEN & BACON / 13**  
bbq ranch, mozzarella, provolone, charred corn salsa, queso fresco, cilantro

**CHARRED PEPPERONI / 13**  
red sauce, roasted tomatoes, pepperoncini, basil

**SWEET & SALTY / 14**  
white sauce, shaved prosciutto, fresh mozzarella, caramelized onions, balsamic reduction

**MARGHERITA / 13**  
red sauce, fresh mozzarella, vine-ripened tomatoes, basil

*gluten free cauliflower crust available / 2*

**PLANT BASED PIZZA / 16**  
italian seasoned beyond meat, chao cheese, wild mushrooms, caramelized onions, roasted red peppers, cauliflower crust

**"SKINNY PIZZA"**  
**(OPTION FOR ALL PIZZA)**  
hole in the center (less dough = less carbs), salad mounded up in the center / 3

## Two Hands

premium iowa black angus burgers.

*gluten free bun available / 2*

**BLACKBERRY BRIE BURGER\* / 15**  
brie cheese curds, blackberry jam, roasted jalapeños, candied bacon

**SHORT RIB BURGER\* / 16**  
8 oz ground short rib, caramelized onions, sauteed mushrooms, horseradish cream, lettuce, gruyere cheese

## SIDES

fries, coleslaw, cottage cheese, or fruit. sub tater tots or soup of the day for / 2

**COWBOY BURGER\* / 15**  
tillamook cheddar, crispy onion strings, smokehouse bacon, bbq sauce

**CHESTER'S TURKEY AVOCADO MELT / 14**  
wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain  
*add smokehouse bacon / 2*

**ROTISSERIE CHICKEN SANDWICH / 17**  
toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus  
*add smokehouse bacon / 2*  
*add avocado / 2*

## Hazelwood Classics

**LOBSTER MAC & CHEESE / 24**  
sharp cheddar sauce, tillamook cheddar, mozzarella, provolone, parmesan, caramelized onions, potato chip crust

**CHICKEN POT PIE / 16**  
no aluminum bowl, carrots, sweet onion, celery, peas, savory, flaky crust

**WOOD FIRED ROTISSERIE CHICKEN / 21**  
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  
*rotisserie cooking may impart a slight pink color due to the spices and smoke.*  
*rest assured we check each bird for safe temperatures.*

**FISH & CHIPS / 18**  
canadian walleye, craft beer batter, fries, malt vinegar seasoning, tartar sauce

**GRILLED SALMON / 17**  
warm wild mushrooms, asparagus, arugula, roasted red peppers, lemon garlic oil

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