

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
add strawberries & cream / 2

STRAWBERRIES & CREAM FRENCH TOAST / 11

our crispy style french toast, 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

FIRE ROASTED FUJI APPLES / 3

SINGLE BISCUIT & GRAVY / 6


SINGLE BUTTERMILK PANCAKE / 5

GRILLED ASPARAGUS / 5

lemon garlic oil

opening menu 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

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

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

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

SZECHUAN GREEN BEANS / 11
bacon, cashews, sesame seeds

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

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, quinoa

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

FRENCH ONION SOUP 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.

CHICKEN, BACON, & RANCH / 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

available after 11am

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 available after 11am
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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