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

gfo **VEGETARIAN EGG WHITE SCRAMBLE* / 10**
oven roasted tomatoes, asparagus, roasted mushrooms, garlic spinach, fresh herbs, fruit (no additions or deletions please)

gfo **BREAKFAST HEALTHY BOWL* / 12**
three egg whites scrambled, red quinoa asparagus, vine ripened tomato, avocado, plum sauce

gfo **PROTEIN SCRAMBLE* / 12**
four eggs, cheddar cheese, choice of applewood smoked bacon, cob smoked ham, or sausage with fruit

Eggs

gfo **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)

gfo **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

gfo **BTW OMELET / 13**
applewood bacon, oven dried tomatoes, watercress, smoked gouda hash browns, toast

gfo **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

gfo **THE ALL AMERICAN* / 13**
three eggs any style, your choice of applewood smoked bacon, cob smoked ham, or sausage, smoked gouda hash browns, toast

gfo **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

gfo **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

gfo **EGG* / 2**
gfo **COUNTRY SAUSAGE LINKS / 5**
gfo **APPLEWOOD SMOKED BACON / 5**
gfo **COB SMOKED HAM / 5**
gfo **SMOKED GOUDA HASH BROWNS / 5**
gfo **FRESH FRUIT / 5**
TOAST / 2
gfo **FIRE ROASTED FUJI APPLES / 3**
SINGLE BISCUIT & GRAVY / 6
SINGLE BUTTERMILK PANCAKE / 5
gfo **GRILLED ASPARAGUS / 5**
lemon garlic oil

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

gfo **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

gfo **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

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

gfo **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, quiona

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

gfo 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.

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

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

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

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

gfo *gluten free cauliflower crust available* **/ 2**

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

gfo **"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.
gfo *gluten free bun available* **/ 2**

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

gfo **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

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

gfo **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

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

opening menu 2021

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