

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 & cob 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 and roasted garlic. Enjoy and have a great day!

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

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

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, parmesan cheese, smoked gouda hash browns, toast

CLASSIC BENEDICT* / 13

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

AVOCADO TOAST* / 12

toasted multi-grain bread, chopped bacon, two poached eggs, paprika, with a side of fruit

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 sirloin steak, two eggs any style, smoked gouda hash browns, toast

PROTEIN SCRAMBLE* / 12

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

Cool Stuff

PRIME RIB HASH* / 14

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast (no additions or deletions please)

CHICKEN BISCUITS & GRAVY* / 15

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

BREAKFAST PIZZA / 13

country 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* / 15

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

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


BUTTERMILK PANCAKES / 12

three classic griddle top cakes, country sausage links, candied bacon, maple syrup

STRAWBERRIES & CREAM FRENCH TOAST / 12

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

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

*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.

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

SZECHUAN GREEN BEANS / 11
bacon, cashews, sesame seeds

WINGS / 13
lightly fried, garlic butter, fresh herbs, pecorino
choice of chipotle ranch, bbq or buffalo

CALAMARI / 12
light breading, jalapeño, scratch cocktail sauce

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

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

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

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

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

PESTO SHRIMP / 17
alfredo sauce, roasted tomatoes, mozzarella,
provolone, garlic spinach

gluten free cauliflower crust available / 3

Two Hands

premium iowa black angus burgers served with choice of fries, coleslaw, or fruit. sub tater tots or soup of the day / 2

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

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

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 22

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 temperature)
available after 11am

Hazelwood Classics

GRILLED SALMON* / 28
warm wild mushrooms, asparagus, arugula,
roasted red peppers, lemon garlic oil

CHICKEN POT PIE / 17
no aluminum bowl, carrots, sweet onion,
celery, peas, savory, flaky crust

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

ROTISSERIE CHICKEN SANDWICH / 17
toasted french roll, monterey jack, arugula,
lemon garlic oil, basil mayo, chicken jus
available after 11am

GRILLED FILET MIGNON* / 46
8 oz cut, garlic butter, smoked gouda hash
browns

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

A Little Something Sweet

big enough to share, but only if you want to!

CHOCOLATE CAKE / 10
grandma betty's recipe. cocoa cream frosting.
she didn't use callebaut chocolate, but we do!

BANANA CREAM PIE / 10
made to order, fresh custard, walnut-almond
crust, house whipped cream, kahlua chocolate
& caramel sauce, caramelized banana

KEY LIME PIE / 9
nellie and joe's real key lime juice,
walnut-almond crust, house whipped cream

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