

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

PEAR PRESSURE / 10.95

pearfect summertime mix, gin, pear nectar, lime juice, rosemary simple syrup, rosemary sprig, lime wedge

ELDERFLOWER MIMOSA / 8.95

st. germain, orange juice, sparkling brut

SANGRIA SUNRISE / 11.95

tequila, lime juice, tattersal orange crema, orange juice, red wine, agave nectar

BREAKFAST MULE / 11.95

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

SPICY PEPPER BLOODY / 10.95

house mixed pepper brined vodka & bloody blend

PALOMA-MIMOSA / 10.95

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

MONKEY BREAD / 8.95

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

Brunch Eggs & Cool Stuff

THE ALL AMERICAN* / 13.50

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

CLASSIC BENEDICT* / 13.95

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

ROASTED VEGETABLE OMELET / 13.50

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, fresh herbs, smoked gouda hash browns, toast

(no additions or deletions please)

TILLAMOOK CHEDDAR CLASSIC OMELET / 13.50

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

REUBEN BENEDICT* / 13.95

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

BTW OMELET / 13.50

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

AVOCADO TOAST* / 11.95

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

STEAK & EGGS* / 19.95

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

enjoy our steak and eggs with an 8 oz filet for a treat / 49.95

PROTEIN SCRAMBLE* / 12.95

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

PRIME RIB HASH* / 14.50

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

(no additions or deletions please)

CHICKEN BISCUITS & GRAVY* / 14.95

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

BREAKFAST PIZZA / 14.50

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

HUEVOS RANCHEROS* / 13.95

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

SUNRISE BURGER* / 15.95

iowa black angus patty, smoked gouda hash browns, applewood smoked bacon, sunny side up egg, tillamook cheddar with fruit

add avocado / 1.95

BREAKFAST BURRITO / 13.95

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 / 11.95

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

STRAWBERRIES & CREAM FRENCH TOAST / 12.95

crispy ciabatta bread, cinnamon-chili batter, vanilla glaze, panko breadcrumbs, macerated strawberries, country sausage links, candied bacon

if you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you
*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

Ready, Set, Go!

BRIE CHEESE CURDS / 11.75

light crispy batter, lingonberry ketchup

WINGS / 14.95

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

SPICY CHICKEN MEATBALLS / 6 ea

red and white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi, wasabi aioli

CALAMARI* / 13.95

light breading, jalapeño, scratch cocktail sauce

AHI TUNA POKE* / 16.95

togarashi, wonton crisps, wasabi mayo, sesame seeds *(served raw)*

Lettuce & Stuff

HAZELWOOD CHOPPED / 15.95

pulled chicken, amablu cheese crumbles, granny smith apples, grape tomatoes, bacon, sweet corn, chopped egg, herb vinaigrette

TUNA POKE BOWL* / 20.50

choice of quinoa or brown rice, ginger wasabi dressing, carrots, cucumbers, nori, radishes, avocado *(served raw)*

CRANBERRY WALNUT / 12.95

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CAULDRON OF LOVE

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

DAILY SIGNATURE: chicken wild rice *cup 6.50 / bowl 8.50*

SAT/SUN: lobster bisque *cup 7.50 / bowl 9.50*

Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese. 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 is a pure and simple blend of crushed tomatoes and a touch of salt

MARGHERITA / 13.75

red sauce, oregano, fresh mozzarella, tomatoes, basil, house cheese

SWEET & SALTY / 14.50

white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction

SAUSAGE & WILD MUSHROOM / 14.25

italian sausage, garlic butter, house cheese, wild mushrooms, chives


CLASSIC PEPPERONI / 13.75

exactly how it sounds, house cheese

"SKINNY" (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) salad mounded up in the center / 2.95

 gluten free cauliflower crust available / 2.95

HEALTHY BOWLS

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, choice of quinoa or brown rice 

SALMON* / 20.50
charred corn salsa

CHICKEN BREAST / 15.95
roasted poblano salsa

SHRIMP* / 16.95
charred corn salsa

FRESH VEGGIE / 14.95
broccoli & asparagus

Hazelwood Classics

sandwiches & burgers served with choice of fries, cole slaw or fruit. sub tater tots / 2.50

 gluten free bun available / 1.95

BLACKBERRY BRIE BURGER* / 16.50

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

ROTISSERIE CHICKEN SANDWICH / 16.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll *(available after 11am)*

GRILLED FILET MIGNON* / 48.95

8 oz cut, garlic butter, au jus, smoked gouda hash browns

SALMON BLT / 20.50

cajun seasoned, arugula, candied bacon, tomatoes, basil mayo, toasted french roll

SURF & TURF* / 59.95

8 oz filet, 3 grilled jumbo shrimp, garlic butter, lemon, au jus, smoked gouda hash browns

SHORT RIB BURGER* / 16.50

8 oz ground short rib, caramelized onions, wild mushrooms, horseradish cream, lettuce, gruyere cheese, brioche bun
add avocado / 1.95
add bacon / 1.95

FISH & CHIPS / 18.95

canadian walleye, craft beer batter, fries, malt vinegar seasoning, tartar sauce

SHRIMP & SCALLOP SCAMPI* / 28.95

white wine, scampi butter, broccoli, lemon, bread crumbs, chives

BIG EASY MAC & CHEESE / 22.95

andouille sausage, cajun seasoned, tillamook cheddar, mozzarella, provolone, asiago, red bell peppers, jalapeños, bread crumbs, chives


ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 23.95

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 *(available after 11am)*

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

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 gluten free option available

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