

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, & fresh squeezed orange juice from Florida. Our smoked gouda hash browns are our signature baked-style hash brown potatoes & roasted garlic. Enjoy & have a great day!

Eye Openers

STRAWBERRY LAVENDER SPRITZ / 11

house infused strawberry lavender syrup, simple syrup, sparkling brut, lemon wedge

ELDERFLOWER MIMOSA / 9

st. germain, orange juice, sparkling brut

SANGRIA SUNRISE / 12

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

BREAKFAST MULE / 12

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

HAZELWOOD BLOODY / 11

house mixed pepper brined vodka & bloody blend

PALOMA-MIMOSA / 11

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 substitutions 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

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

PROTEIN SCRAMBLE* / 12.95

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

PRIME RIB HASH* / 14.50

tender beef, potatoes, bell pepper, red onion, poached eggs, hollandaise, toast
(no substitutions 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

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 & we will do our best to accommodate your dietary needs

*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 & white sauces, pecorino

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly how it sounds, five deviled eggs

SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

CALAMARI* / 13.95

light breading, jalapeño, cocktail sauce

AHI TUNA POKE* / 16.95

togarashi, wonton crisps, wasabi mayo, sesame seeds

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

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 & aged provolone. white sauce is a blend of olive oil & roasted garlic. red sauce is a pure and simple blend of crushed tomatoes & 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

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-caught walleye, craft beer batter, tartar sauce, fries, malt vinegar seasoning

SURF & TURF* / 59.95

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

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 & smoke. rest assured we check each bird for safe temperature)

Woodfired Clay Pots

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

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 gluten free option available

gratuity of 20% will be added to parties of 8 or more