

Features Card

Chef Entrees

SHORT RIB LINGUINI / 29.95

braised short rib, wild mushrooms, oven dried tomatoes, veal demi cream sauce

Woodfired

CHICKEN POT PIE / 17.95

no aluminum bowl, carrots, sweet onion, celery, peas, savory, flaky crust, chives

Sweet Finish

PUMPKIN CHEESECAKE / 9.95

cinnamon, caramel sauce, whipped cream

From the Bar

SEASONAL OLD FASHIONED / 13

something to be thankful for
bulleit, drambuie, cranberry and orange,
bitters, vanilla spritz

BV CABERNET / 10 gl 40 btl

full bodied, blackcurrant, dark chocolate
and coffee character

CHANDON GARDEN SPRITZ / 11

blend of sparkling wine and bitters, fresh
oranges macerated with dry orange peels,
herbs and spices

HAZELWOOD

ESTD :: *food + drink* :: 2004