

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 / 11

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

SPICY PEPPER 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 / 9^{.50}

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^{.95}

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

CLASSIC BENEDICT* / 14^{.95}

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

RUEBEN BENEDICT* / 14^{.95}

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

ROASTED VEGETABLE OMELET / 13^{.95}

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, fresh herbs, smoked gouda hash browns, toast
(no substitutions please)

TILLAMOOK CHEDDAR OMELET / 13^{.95}

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

AVOCADO TOAST* / 11^{.95}

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

BREAKFAST PIZZA / 14^{.50}

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

PRIME RIB HASH* / 14^{.95}

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

CHICKEN BISCUITS & GRAVY* / 15^{.50}

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

SUNRISE BURGER* / 16^{.50}

iowa black angus patty, smoked gouda hash browns, applewood smoked bacon, sunny side up egg, tillamook cheddar with fruit
add avocado / 1.95

HAZELWOOD BREAKFAST BURRITO / 14^{.95}

country 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 link, candied bacon, maple syrup

STRAWBERRIES & CREAM FRENCH TOAST / 12^{.95}

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

STEAK & EGGS* / 20^{.95}

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

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

BACON MAC & CHEESE BALLS / 11^{.95}

lightly fried, smoked gouda, tillamook cheddar, pecorino, chipotle ranch

SPICY CHICKEN MEATBALLS / 6^{ea}

red & white sauces, pecorino

CALAMARI* / 13^{.95}

light breading, jalapeño, cocktail sauce

efo CRISPY SHRIMP DEVILED EGGS* / 11^{.25}

exactly how it sounds, five deviled eggs

WINGS / 14^{.95}

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

Lettuce & Stuff

efo HAZELWOOD CHOPPED / 15^{.95}

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

efo 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

efo CLASSIC PEPPERONI / 13^{.75}

exactly how it sounds, house cheese

efo MARGHERITA / 13^{.75}

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

efo SAUSAGE & WILD MUSHROOM / 14^{.25}

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

efo SWEET & SALTY / 14^{.50}

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

"SKINNY" (OPTION FOR ALL PIZZAS) hole in the center (less dough = less carbs) salad mounded up in the center / 2^{.95}

efo gluten free cauliflower crust available / 3^{.95}

HEALTHY BOWLS

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

SALMON* / 21^{.95}

charred corn salsa

CHICKEN BREAST / 16^{.50}

roasted poblano salsa

SHRIMP* / 17^{.50}

charred corn salsa

FRESH VEGGIE / 15^{.50}

broccoli & asparagus

Hazelwood Classics

sandwiches & burgers served with choice of fries, cole slaw, or fruit. sub tater tots / 2^{.50}

efo 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

efo SALMON BLT / 20^{.50}

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

efo 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}

FISH & CHIPS / 19^{.50}

canadian-caught walleye, craft beer batter, tartar sauce, fries

COWBOY BURGER* / 15^{.95}

crispy onion strings, bacon, tillamook cheddar, bbq sauce, brioche bun

ROTISSERIE

WOOD FIRED ROTISSERIE CHICKEN / 24^{.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

CHICKEN POT PIE / 16^{.95}

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

BIG EASY MAC & CHEESE / 22^{.95}

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

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efo gluten free option available

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