

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

RASPBERRY VANILLA SPRITZ / 11
raspberry vanilla syrup, sparkling wine

ELDERFLOWER MIMOSA / 9
st. germain, orange juice, sparkling brut

WHITE PEACH SANGRIA / 11
pinot grigio, peach liqueur, white grape juice

HAZELWOOD BLOODY / 11
house mixed pepper brined vodka & bloody blend

BRUNCH PUNCH / 11
white rum, malibu, pineapple, lime

BREAKFAST MULE / 12
ketel one botanical, orange juice, agave nectar, ginger beer

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

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

STEAK & EGGS* / 20.⁹⁵
6 oz sirloin steak, two eggs any style, smoked gouda hash browns, toast

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

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 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

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, 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% will be added to parties of 8 or more