

# HAZELWOOD

ESTD :: *food + drink* :: 2004

BRUNCH AVAILABLE | SATURDAYS *and* SUNDAYS | 8 AM-2 PM

We use grade A large farm fresh eggs, old smokehouse bacon & hickory 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 with roasted garlic. Enjoy and have a great day!

## Eye Openers

### BRUNCH PUNCH / 10.95

bacardi rum, pineapple rum, lime juice, pineapple juice, peachard bitters

### ELDERFLOWER MIMOSA / 9.50

st. germain, orange juice, sparkling brut

### PB & C / 10.95

peanut butter whiskey, kahlua, coffee, whipped cream, chocolate chips

### 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 / 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, smoked gouda hash browns, your choice of smokehouse bacon or country sausage, toast

### CLASSIC BENEDICT\* / 14.95

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

### ROASTED VEGETABLE OMELET / 13.95

oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella, garlic spinach, smoked gouda hash browns, toast  
*(no additions or deletions please)*

### TILLAMOOK CHEDDAR & HAM OMELET / 13.95

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

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

### BREAKFAST PIZZA / 14.50

country sausage gravy, scrambled eggs, smokehouse bacon, four cheese blend, chives

### PRIME RIB HASH\* / 14.95

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

*(no additions or deletions please)*

### CHICKEN BISCUITS & GRAVY\* / 15.50

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

### SUNRISE BURGER\* / 16.50

black Angus, smoked gouda hash browns, smokehouse bacon, sunny side up egg, tillamook cheddar, with a side of fruit  
*add avocado / 1.95*

### HUEVOS RANCHEROS\* / 13.95

two sunny side eggs, poblano salsa, charred corn salsa, drunken pinto beans, queso fresco, cilantro, chorizo, avocado, crispy tortilla

### 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

*(no additions or deletions please)*

### FRENCH TOAST *or* BUTTERMILK PANCAKES / 11.95

ciabatta bread, cinnamon-chili batter, country sausage links, candied bacon

*add strawberries & whipped cream / 1.95*

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

### CRISPY SHRIMP DEVILED EGGS\* / 11.25

exactly how it sounds, five deviled eggs

### SZECHUAN GREEN BEANS / 10.95

bacon, cashews, sesame seeds

### CALAMARI\* / 14.50

light breading, jalapeño, scratch cocktail sauce

### AHI TUNA POKE\* / 17.95

avocado, capers, soy, cilantro, tortilla chips

### BOURSIN ARTICHOKE DIP / 13.95

creamy, golden brown parmesan crust, toasted bread crumbs, garlic spinach, house flatbread

## Wood Fired Pizza

our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

### “SKINNY” (OPTION FOR ALL PIZZAS) / 2.95

hole in the center (less dough = less carbs) salad mounded up in the center

 gluten free cauliflower crust available / 3.95

### PEPPERONI, BACON & GOAT CHEESE / 14.25

red sauce, jalapeno, house cheese

### MARGHERITA / 13.75

red sauce, fresh mozzarella, basil

### ITALIAN SAUSAGE & WILD MUSHROOM / 14.25

garlic butter, house cheese, chives

### SWEET & SALTY / 14.50

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

### PESTO & FRESH VEGETABLE / 13.95

wild mushrooms, oven dried tomatoes, red onion, kalamata olives, asparagus, fresh spinach, garlic chips

## Lettuce & Stuff

### HAZELWOOD CHOPPED / 16.95

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

### TUNA POKE BOWL\* / 21.95

brown rice, ginger wasabi dressing, carrots, cucumbers, edamame, radishes, avocado (served raw)


### CRANBERRY WALNUT / 13.95

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

### STEAK COBB\* / 19.95

house greens, grape tomatoes, chopped egg, amablu cheese crumbles, red onions, crispy onion strings, amablu dressing, balsamic reduction

## HEALTHY BOWLS

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

**SALMON\*** / 21.95  
charred corn salsa

**CHICKEN BREAST** / 16.95  
roasted poblano salsa

**SHRIMP\*** / 17.95  
charred corn salsa

**FRESH VEGGIE** / 15.95  
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 / 17.50

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

### GRILLED FILET MIGNON\* / 49.95

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

### **CHICKEN POT PIE** / 17.95

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

### CHIPOTLE & SMOKED GOUDA BURGER\* / 16.95

braised short rib, smoked gouda cheese, american cheese, lettuce, brioche bun

### **FISH & CHIPS** / 19.95

canadian walleye, craft beer batter, fries, tartar sauce

### SHRIMP & SCALLOP SCAMPI\* / 29.95

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

### **LOBSTER MAC & CHEESE** / 28.95

maine lobster meat, lobster bisque, mozzarella, provolone, tillamook cheddar, caramelized onions, potato chip crust, chives

### GRILLED TOP SIRLOIN\* / 35.95

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


## ROTISSERIE

### **WOOD FIRED ROTISSERIE CHICKEN** / 25.95

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 20% may be added to parties of 8 or more