

# HAZELWOOD

ESTD :: *food + drink* :: 2004

BRUNCH AVAILABLE | SATURDAYS *and* SUNDAYS | 8:30 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

### PEAR PRESSURE / 11.95

pearfect mix, gin, pear nectar, lime juice, rosemary simple syrup, rosemary sprig, lime wedge

### ELDERFLOWER MIMOSA / 9.50

st. germain, orange juice, sparkling brut

### POISON APPLE / 11.95

crown royale, apple puree, lime juice, honey cinnamon syrup, ginger beer, dehydrated apple

### 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 OMELET / 13.95

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

### AVOCADO TOAST\* / 12.95

toasted multi-grain bread, crispy prosciutto, tomato, baby spring greens, two poached eggs, everything bagel seasoning, 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*

### 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)*

### 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, country sausage link, candied bacon

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

 gluten free option available

## Ready, Set, Go!

### BRIE CHEESE CURDS / 11.95

light crispy batter, lingonberry ketchup

### WINGS / 15.25

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

### CRISPY SHRIMP DEVILED EGGS\* / 11.50

exactly how it sounds, five deviled eggs

### CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

### CALAMARI\* / 14.95

light breading, jalapeño, scratch cocktail sauce

## CAULDRON OF LOVE

yeah, yeah...soup. made one day ahead, ask grandma why.

**DAILY:** 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 and garlic oil. 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 / 14.95

red sauce, jalapeno, chili flakes, house cheese

### MARGHERITA / 13.95

red sauce, fresh mozzarella, basil

### ITALIAN SAUSAGE & WILD MUSHROOM / 14.95

garlic butter, house cheese, chives

### SWEET & SALTY / 14.95

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

## 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 *get started 7.95 / 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\*** / 16.75

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

### ROTISSERIE CHICKEN SANDWICH / 17.95

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\* / 20.75

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

### **CHICKEN POT PIE** / 18.95

roisserie 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, coleslaw, 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