

HAYWARD HOUSE

Bistro

Starters

FRENCH ONION SOUP \$10

Bone Marrow Broth / Crostini / Gruyere / Provolone

CHILI CROQUETTES \$15

House Chili / Sharp Cheddar / Jalapeño Crema

CRISPY CHICKEN WINGS \$13

Choice of Creamy Buffalo, Smoked Honey Chipotle, or Blackened Ranch

PASTRY BASKET \$15

Housemade Pastries / Gig's Jam

WHIPPED FETA \$13

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

BREAKFAST POUTINE \$15

Hand-Cut House Fries / Brown Roux Gravy
Cheddar Curds / Farm Egg / Bacon

WAFFLE FLIGHT \$15

Strawberries / Whipped Cream / Honey Butter-
Chicken / Peanut Butter-Banana / Maple Bacon

SALMON TOSTADAS \$15

Spicy Mayo / Cucumber / Avocado /
Watermelon Radish / Sesame Seeds

Sandwiches

STEAK BURRITO \$16

NY Strip / Egg / Crispy Potatoes / Avocado / Cheddar /
Jalapeño Crema

HAYWARD DOUBLE \$15

Two 4oz Patties / American Cheese / Mustard Mayo /
Caramelized Onions / Pickle

SOUTHERN FRIED CHICKEN \$14

Buttermilk Brined / Duke's Mayo / Lettuce / Tomato Pickle /
Challah Bun

EGGPLANT KATSU \$14

Fried Eggplant / Roasted Peppers / Arugula Grilled
Portobello / Roasted Garlic Aioli / Grilled Sourdough

BREAKFAST SANDWICH \$14

Grilled Croissant / Maple Sausage / Egg / American
Cheese / House Aioli

Salads

Add Protein Grilled Chicken: \$6 NY Strip: \$15 Grilled Salmon: \$10

ICEBERG WEDGE \$13

Blue Cheese / Cherry Tomatoes / Green Onion
Watermelon Radish / Bacon / Charred Onion Ranch

CAPITOL COBB \$15

Romaine / Cherry Tomato / Avocado / Egg / Fried Onion /
Feta Cheese / Green Goddess Dressing

SMOKED CAESAR \$13

House Croutons / Hearts of Palm / Parmesan Reggiano
Smoked Caesar Dressing

SHAVED BRUSSEL SALAD \$15

Dried Cherry / Red Onion / Green Apple / Almonds
Parmesan Reggiano / Apple Cider Vinaigrette

Mains

STEAK & EGGS \$17

5oz NY Strip / 2 Eggs / Marinated Tomatoes

SHAKSHUKA \$12

Spiced Tomato Sauce / Poached Eggs / Feta / Grilled
Bread / Accoutrements

SEASONAL QUICHE \$12

Chef's Selection of Quiche / Green
Goddess Dressed Mixed Greens

HUEVOS RANCHEROS \$16

Refried Black Beans / Fried Egg / Avocado / Roasted
Salsa / Jalapeño Crema / Queso Fresco

CHICKEN & WAFFLES \$15

Belgian Waffle / Buttermilk Fried Chicken / Maple Syrup

Sides

BRULEED GRAPEFRUIT \$5

HAND-CUT HOUSE FRIES \$5

EGGS ANY STYLE \$5

BUTTERED TOAST \$4

MARINATED TOMATOES \$4

BACON/SAUSAGE \$5

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
22% Gratuity added to Parties of 8 or more

