

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 \$14

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

CAULIFLOWER BITES \$13

Crispy Cauliflower / Pickled Onion / Romesco

WHIPPED FETA \$13

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

POUTINE \$14

Hand-Cut House Fries / Brown Roux Gravy
White Cheddar Curds

HEAD ON PRAWNS \$17

Yucatan Sauce / Grilled Sourdough

SALMON TOSTADAS \$15

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

Sandwiches

FRENCH DIP \$15

Shaved Prime Rib / Provolone / Horseradish Cream Fried
Onion / Au Jus

BLACKENED REDFISH WRAP \$15

Lettuce / Tomato / Pickle / Malt Vinegar Aioli

SOUTHERN FRIED CHICKEN \$14

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

HAYWARD DOUBLE \$15

Two 4oz Patties / American Cheese / House
Sauce / Caramelized Onions / Pickle

EGGPLANT KATSU \$14

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

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 / Bacon / Goddess Dressing

SMOKED CAESAR \$13

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

SHAVED BRUSSEL SALAD \$15

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

Mains

BRAISED SHORT RIB RAGU \$38

Pappardelle / House Ragù / Parmesan Reggiano

REDFISH ON THE HALFSHELL \$38

Skin-On Filet / Cajun Seasoning / Chargrilled Broccolini

STEAK FRITES \$42/\$58

12oz NY Strip / Sauce Béarnaise / House Fries
12oz Ribeye + \$ 58

HERB ROASTED CHICKEN \$36

Slow-Roasted Chicken Breast / Tarragon Cream Sauce /
Seasonal Risotto

MUSSELS FRITES \$28

Prince Edward Isle Mussels / Garlic / Chili White Wine /
Hand-Cut House Fries

CHARGRILLED CAULIFLOWER \$25

Chimichurri / Crispy Garlic / Seasonal Risotto / Blistered Shishitos

Sides \$8

CHARGRILLED ASPARAGUS

HAND-CUT HOUSE FRIES

SEASONAL RISOTTO

BLISTERED SHISHITOS

WILD MUSHROOM MEDLEY

ROASTED BROCCOLINI

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

