

# 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 Dry Rub

### 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 \$18

Yucatan Sauce / Grilled Sourdough

### SALMON TOSTADAS \$15

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

### SHE-CRAB SOUP CUP \$12

Atlantic Blue Crab / House Crouton / Green Onion / Parmesan

## Sandwiches

### FRENCH DIP \$16

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 / House Sauce / 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 \$14

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 \$14

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

Short Rib / Rigatoni / House Ragù / Parmesan Reggiano

### REDFISH ON THE HALFSHELL \$38

Skin-On Filet / Cajun Seasoning /Grilled Asparagus / Succotash

### STEAK FRITES \$42/\$58

12oz NY Strip/Bordelaise / House Fries \$42  
12oz Ribeye / Bordelaise / House Fries \$58

### HERB CHICKEN CONFIT \$36

Chicken Breast Confit/ Tarragon Cream Sauce/ Grilled Asparagus / Roasted Garlic Mash

### MUSSELS FRITES \$30

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

### CHARGRILLED CAULIFLOWER \$22

Romesco/ Crispy Garlic /Succotash/ Blistered Shishitos

### CHESHIRE PORK CHOP \$32

Bone-in 12oz Chop / Honey Garlic Glaze / Southern Succotash

## Sides \$8

CHARGRILLED ASPARAGUS

HAND-CUT HOUSE FRIES

GARLIC MASHED POTATOES

BLISTERED SHISHITOS

SUCCOTASH

HOT HONEY BRUSSELS SPROUTS

**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

