

HAYWARD HOUSE

Bistro

Starters

FRENCH ONION SOUP \$10

Bone Marrow Broth/Crostini/Gruyère/Provolone

CHILI CROQUETTES \$15

House Chili / Sharp Cheddar / Jalapeño Crema

CRISPY CHICKEN WINGS \$13

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

FRIED ARTICHOKE HEARTS \$13

Tempura Batter / Flaky Salt / Lemon Aioli

WHIPPED FETA \$13

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

BREAKFAST POUTINE \$15

Hand-Cut House Fries / Country Sausage Gravy / Cheddar Curds / Farm Egg / Bacon

WAFFLE FLIGHT \$15

Strawberries / Whipped Cream / Honey Butter-

Chicken / Peanut Butter-Banana / Maple Bacon

SHE CRAB SOUP \$12

Atlantic Blue Crab / Parmesan Reggiano / House Crouton / Green Onion

Sandwiches

STEAK BURRITO \$16

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

SOUTHERN FRIED CHICKEN \$14

Buttermilk Brined/House Sauce/Lettuce/Tomato/Pickle/Challah Bun

HEIRLOOM TOMATO B.L.T \$14

Heirloom Tomatoes / Duke's Mayo / Hickory Smoked Bacon / Iceberg / Dill / Grilled Sourdough

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 / Grilled Sourdough

BREAKFAST SANDWICH \$15

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

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

SUMMER SALATA \$14

Burrata / Arugula / Basil Vinaigrette / Pickled Red Onion / Heirloom Tomatoes / Pepitas

SMOKED CAESAR \$14

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

CAPITOL COBB \$15

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

SHAVED BRUSSEL SALAD \$15

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

HARVEST BOWL \$15

Farro/ Marinated Chicken/ Kale / Garlic Herb Cucumbers/ Sweet Drop Peppers/Goat Cheese / Fried Olives / Romesco

Mains

STEAK & EGGS \$21

5oz NY Strip / 2 Eggs / Buttered Sourdough / Mixed Greens

SEASONAL QUICHE \$12

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

SHAKSHUKA \$12

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

HUEVOS RANCHEROS \$22

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

CHICKEN & WAFFLES \$15

Belgian Waffle / Buttermilk Fried Chicken / Maple Syrup / Fresh Berries / Maple Whipped Cream

Sides

BUTTERED TOAST \$4

HAND-CUT HOUSE FRIES \$5

EGGS ANY STYLE \$5

BACON \$5

BISCUITS & GRAVY \$5

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

