



#### FRENCH ONION SOUP \$10

Bone Marrow Broth/Crostini/Gruyère/Provolone

#### CHILL CROOUFTTFS \$15

House Chili / Sharp Cheddar / Jalapeño Crema

#### CRISPY CHICKEN WINGS \$13

Choice of Creamy Buffalo, Smoked Honey Chipotle, or Blackened

# SMOKED SALMON FLATBREAD \$21

Wood-Fired Flat bread/Whipped Feta/ Cold Smoked Salmon/ Red Onion / Capers/ Dill/ EVOO

# 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 S15

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

### SHE CRAB SOUP \$12

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



### STEAK BURRITO \$1**7**

NY Strip / Scrambled Egg / Crispy Potatoes / Avocado / Cheddar /

## SOUTHERN FRIED CHICKEN \$14

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

### AVOCADO TOAST \$15

Sourdough Bread / Ricotta / Sundried Tomatoes/ Watermelon Radish/Arugula / Apple Cider Vinaigrette ADD 6MIN EGG: \$2

### HAYWARD DOUBLE \$15

Two 4oz Patties / American Cheese /House Sauce/ Caramelized Onions / Pickle ADD FRIED EGG \$2

### EGGPLANT KATSU \$14

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

## BREAKFAST SANDWICH \$15

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



Grilled Shrimp \$8 Grilled Chicken: \$6

NY Strip: \$15

Grilled Salmon: \$10

### ICEBERG WEDGE \$14

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

#### SMOKED CAESAR \$14

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

#### CAPITOL COBB \$15

Romaine/Cherry Tomato/Avocado/Egg/FriedOnion/ Feta Cheese/Bacon/Green Goddess Dressing

#### SHAVED BRUSSEL SALAD \$15

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



## STEAK & EGGS \$23

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

# HOUSE FRENCH TOAST \$18

Thick Cut Brioche with Choice of: Nutella/ Chocolate Mousse / Marcona Almonds

Apple Butter / Citrus Mascarpone / Macerated Strawberries

# HAYWARD HASH S16

Diced Potatoes/Red Pepper / Onion / Bradley's Smoked Sausage / Mushrooms / Sunny Side Egg / Lime Crema / Herbs

#### **HUEVOS RANCHEROS \$22**

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

# CHICKEN & WAFFLES \$15

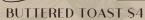
Belgian Waffle / Buttermilk Fried Chicken / Maple Syrup/Fresh Berries / Whipped Cream

# NEW ORLEANS SHRIMP & GRITS \$22

Bradley's Stone Ground Grits / Nola Sauce / Bradley's Sausage / Blackened Gulf Shrimp / Grilled Lemon

### SOUTHERN EGGS BENEDICT S20

Eggs Benedict the Hayward way - Texas Toast / Fried Chicken / Calabrian Chili Braised Greens / Hot Honey / Holandaise



Sides

HAND-CUT HOUSE FRIES \$5

EGGS ANY STYLE \$5

**BACON S5** 

**BRADLEY'S GRITS \$5** 

SAUSAGE \$5 SEASONAL FRUIT \$8

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

