

# 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

### 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 \$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 \$17

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

### SOUTHERN FRIED CHICKEN \$14

Buttermilk Brined/House Sauce/Lettuce/Tomato/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

## Salads

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/ Fried Onion/ Feta Cheese/ Bacon/ Green Goddess Dressing

### SHAVED BRUSSEL SALAD \$15

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

## Mains

### 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  
OR

Apple Butter / Citrus Mascarpone / Macerated Strawberries

### HAYWARD HASH \$16

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 \$20

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

## Sides

BUTTERED TOAST \$4

HAND-CUT HOUSE FRIES \$5

EGGS ANY STYLE \$5

BACON \$5

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

