

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 \$15

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

FRIED ARTICHOKE HEARTS \$13

Tempura Batter / Flaky Salt / Lemon Aioli

SMOKED FISH DIP \$17

Smoked Fish / Lemon / Seasoned Saltines / Pickled veg

P.E.I MUSSELS \$18

Prince Edward Isle Mussels / Garlic White Wine Butter Broth

WHIPPED FETA \$14

Seasonal Fruit / Local Honey / Marcona almonds / Mint

POUTINE \$15

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

BEEF CARPACCIO \$20

Filet of Beef / Maldon Sea Salt / Parmesan / Dijonaise / Arugula / House Potato Chips

SALMON TOSTADA \$15

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

SHE-CRAB SOUP CUP \$12

Atlantic Blue Crab / House Crouton / Green Onion / Parmesan

Sandwiches

FRENCH DIP \$19

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

BLACKENED REDFISH WRAP \$16

Lettuce / Tomato / Pickle / Malt Vinegar Aioli

SOUTHERN FRIED CHICKEN \$15

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 \$15

Fried Eggplant / Roasted Red Peppers / Arugula / Grilled Portabello / Garlic Aioli / Toasted Sourdough

HEIRLOOM TOMATO B.L.T \$15

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

SMOKED CAESAR \$14

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

MEDITERRANEAN SALAD \$15

Mixed Greens / Roasted Red Pepper / Red Onion / Olive / Cucumber / Feta / Toasted Garbanzo Beans / Honey Dijon Vinaigrette

CAPITOL COBB \$15

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

SHAVED BRUSSEL SALAD \$15

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

HARVEST BOWL \$17

Tri-Colored Quinoa / Roasted Butternut Squash / Kale / Pickled Red Onion / Pepitas / Goat Cheese / Sweet Drop Peppers / Creamy Garlic Vinaigrette / Grilled Chicken

Mains

STEAK FRITES

Choice of: Chef's Compound butter or Chimichurri

12oz NY Strip \$42

14oz Ribeye \$58

10 oz Prime Bone-In Filet \$64

SEARED SALMON \$35

Atlantic Salmon / Spiced Pearl Couscous / Honey Garlic Hericot Verts / Sweet Pepper Sauce / Grilled Lemon

HERB PESTO GNOCCHI \$34

Brown Butter / Portabello / House Pesto / Chili Oil

GRILLED COBIA \$40

Guajillo Glaze / Garlic Confit / Cauliflower Puree / Corn Salad

CHICKEN PAILLARD \$36

Panko-Crusted Chicken Breast / Fresh Arugula Salad / Hot Honey Brussels Sprouts / Lemon Aioli

BRAISED SHORT RIB RAGU \$38

Short Rib / Rigatoni / House Ragu / Parmesan Reggiano

CHESHIRE PORK CHOP \$33

Koji - Soy Brined Bone-in 12oz Chop / Garlic Mashed Potatoes / Braised Greens

SAUTEED MUSHROOMS

HAND-CUT HOUSE FRIES

BRAISED GREENS

Sides \$8

CHARGRILLED ASPARAGUS

BREAD & HOUSE BUTTER

GARLIC MASHED POTATOES

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

