

HAYWARD HOUSE

Bistro

Starters

FRENCH ONION SOUP \$10

Bone Marrow Broth / Crostini / Gruyere / Provolone

FRIED ARTICHOKE HEARTS \$13

Tempura Batter / Flaky Salt / Lemon Aioli

P.E.I MUSSELS \$18

Prince Edward Isle Mussels / Garlic White Wine Butter Broth

SHE-CRAB SOUP CUP \$12

Atlantic Blue Crab / House Crouton / Green Onion / Parmesan

WHIPPED FETA \$14

Seasonal Fruit / Local Honey / Marcona almonds / Mint

FRIED OYSTERS \$21

Gulf Oysters / Black Paddlefish Caviar / Chives / Lemon Aioli / Cocktail

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

FIRE ROASTED BONE MARROW \$12

Marrow Bones / Grilled Sourdough / Truffle Butter / Pickled Onion / Chives / Caper Salad

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

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

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

Tomahawk Ribeye for 2 \$150

*SERVED WITH CHOICE OF 2 SIDES

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

ST. CHARLES STREET CAR SALMON \$35

Cajun Cream Sauce / Fresh Oregano / Southern Style Butterbean Succotash / Wild Mushroom & Charred Pepper Risotto

HERB PESTO GNOCCHI \$34

Brown Butter / Portabello / House Pesto / Chili Oil

Sides \$8

SAUTEED MUSHROOMS

HAND-CUT HOUSE FRIES

BRAISED GREENS

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

