

# HAYWARD HOUSE

*Bistro*

## Starters

### PORK BELLY

Seared Cheshire Pork Belly/ Apricot-Bourbon Jam/ Purple Cabbage Slaw

### FRENCH ONION SOUP \$10

Bone Marrow Broth / Crostini / Gruyere / Provolone

### CRISPY CHICKEN WINGS \$15

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

### FRIED ARTICHOKE HEARTS \$13

Tempura Batter / Flaky Salt / Lemon Aioli

### YUCATAN SHRIMP

Sauteed Head on Shrimp/ Yucatan Sauce/ Grilled Sourdough

### GRILLED GARDEN MEDLEY

Grilled Watermelon / Squash / Zucchini/ Ricotta / Pistachio / Honey / Mint

## 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

## 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

### FATTOUSH

Romaine-Arugula Blend/ Lemon Vinaigrette/ Red Onion/ Cucumber/ Heirloom Cherry Tomatoes/ Feta/ Pepperoncini/ Herbs/ Sumac-Dusted Pita Chips

## Mains

### STEAK FRITES

Choice of: Chef's Compound butter or Chimichurri

### 12oz NY Strip \$42

### 14oz Ribeye \$58

### SEARED SALMON \$35

Atlantic Salmon / Carmelized Leek Orzo/ Honey Garlic Hericot Verts / Sweet Pepper Sauce / Grilled Lemon

### MARKET BUCATINI

Summer Pesto/ Burrata/ Portabella/ Rainbow Swiss Chard/ Spring Peas/ Blistered Heirloom Cherry Tomatoes/ Basil/ Parmesan Reggiano

### HEIRLOOM CARROTS

### HAND-CUT HOUSE FRIES

### BRAISED GREENS

### WHIPPED FETA \$14

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

### SALMON TOASTADA \$15

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

### 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

### P.E.I MUSSELS \$18

Prince Edward Isle Mussels / Garlic White Wine Butter Broth

### FRIED ARTICHOKE HEARTS \$13

Tempura Batter / Flaky Salt / Lemon Aioli

### HH HOUSE BREAD & BUTTER

Hayward Housemade Focaccia with Seasonal Butter

### 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

### 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

Tri Colored Quinoa/ Goddess Ranch / Blackened Chicken/ Marinated Heirloom Cherry Tomatoes/ Red Cabbage Slaw/ Avocado/ Romaine/ Roasted Corn/ Crispy Tortilla Strips

### HALIBUT ALMONDINE

Atlantic Halibut/ Marcona Almonds/ Fresh Herbs/ Spring Pea Puree/ Butter-Basted Heirloom Carrots/ Citrus Fennel Salad

### CHICKEN PROVENCAL

Spiced-Yogurt Marinade/ Sauce Toum/ Herbed Feta Crispy Potatoes/ Grilled Squash & Zucchini

### BRAISED SHORT RIB RAGU

Pasta Pacheri/ Short Rib/ Red Wine Ragù/ Fresh Basil/ Chili Flake/ Parmesan Reggiano

### CHESHIRE PORK CHOP

Soy-Brined Thick Cut Pork Chop/ Calabrian Chili Braised Collards/ Smoked Cream Corn

## Sides \$8

### CRISPY POTATOES

### HOT HONEY BRUSSELS SPROUTS

### HERICOT VERTS

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

