

HAYWARD HOUSE

Bistro

Starters

FRENCH ONION SOUP \$10

Bone Marrow Broth/Crostini/Gruyère/Provolone

CRISPY CHICKEN WINGS \$13

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

SMOKED SALMON FLATBREAD \$21

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

CINNAMON ROLL \$12

Jumbo Housemade Cinnamon Roll with Cream Cheese Frosting

WHIPPED FETA \$13

Seasonal Fruit/Local Honey/ Marcona Almonds / Mint

BISCUITS & GRAVY \$16

Hand Rolled Biscuits / Candied Pork Belly / Red eye Gravy

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

Sandwiches

STEAK BURRITO \$17

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

SOUTHERN FRIED CHICKEN \$14

House Sauce/Lettuce/Tomato/ Pickle / Challah Bun

AVOCADO TOAST \$15

Sourdough Bread / Ricotta / Sundried Tomatoes/ Watermelon Radish/Arugula / Apple Cider Vinaigrette

ADD 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 / House made Foccacia

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

HH SEASONAL QUICHE \$15

Chef's Seasonal Housemade Quiche Served with a Fresh Arugula Salad

HAYWARD HASH \$16

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

CAESAR OMELET \$18

Farm Egg Omelet / Smoked Caesar Dressing / Parmesan Reggiano / Crouton Crumble / Kale-Arugula Salad / Lemon

HUEVOS RANCHEROS \$22

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

CHICKEN & WAFFLES \$15

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

NEW ORLEANS SHRIMP & GRIT \$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

PAPAS BRAVAS \$16

Crispy Potatoes / Chorizo / Sofrito / Queso Fresco / Jalapeno Crema

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.



20% Service Charge will be added to parties of 6 or more