

HAYWARD HOUSE

Starters

Bistro

PORK BELLY \$15

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

FRENCH ONION SOUP \$10

Bone Marrow Broth /House made Crouton/ Provolone

CRISPY CHICKEN WINGS \$15

Choice of Creamy Buffalo, Smoked Honey Chipotle, Blackened Ranch Dry Rub

FRIED ARTICHOKE HEARTS \$14

Tempura Batter / Flaky Salt / Garlic Aioli

YUCATAN SHRIMP \$35

Jumbo Shrimp/ Yucatan Sauce/ Grilled Sourdough

SHE CRAB BISQUE \$14

Blue Crab/ Sherry/ House Crouton/ Shaved Parm/ Chives

WHIPPED FETA \$15

Fruit/ Honey/ Marcona Almonds/ Mint

SALMON TARTARE \$17

Dijonnaise/ Cornichons/ Radish/ Capers/ Chives/ House Chips

POUTINE \$15

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

BEEF CARPACCIO \$20

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

P.E.I MUSSELS \$20

Prince Edward Isle Mussels / Garlic / White Wine Butter Broth / Grilled Sourdough

HH HOUSE BREAD & BUTTER \$10

Hayward Housemade Focaccia with Compound Butter

Sandwiches

FRENCH DIP \$21

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

BLACKENED REDFISH WRAP \$18

Lettuce / Tomato / Pickle / Malt Vinegar Aioli

SOUTHERN FRIED CHICKEN \$16

Buttermilk Brined Breast / House Sauce/ Lettuce Tomato/ Pickle/ Challah Bun **GF Bun +\$2

HAYWARD DOUBLE \$16

Two 4oz Patties / American Cheese / House Sauce / Caramelized Onions / Pickle / Challah Bun **GF Bun +\$2

EGGPLANT KATSU \$16

Fried Eggplant/ Roasted Red Peppers/ Arugula/ Grilled Portabello / Garlic Aioli / House made Focaccia

HEIRLOOM B.L.T \$15

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

FRIED PORK SANDWICH \$16

Battered Pork Cutlets/ Pâté Aioli/ Pickled Vegetables Jalapeno/ Cilantro

Salads

Add Protein Grilled Chicken: \$7 NY Strip: \$15 Grilled Salmon :\$10

ICEBERG WEDGE \$15

Blue Cheese/ Cherry Tomatoes/ Green Onion/ Watermelon Radish / Bacon / Charred Onion Ranch

SMOKED CAESAR \$15

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

HARVEST BOWL \$20

Quinoa/ Lemon Vinaigrette/ White Cheddar/ Green Apple Crispy Prosciutto/ Arugula / Pickled Cabbage/ Butternut Squash / Grilled Chicken Breast

CAPITOL COBB \$17

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

SALAD NIÇOISE \$22

Little Gem/ French Vinaigrette/ Seared Ahi Tuna/ Haricot Vert Green Olives/ Heirloom Tomatoes/ Roasted Potato Salad Soft Boiled Egg

Mains

STEAK FRITES

Choice of: Chef's Compound butter or Chimichurri

10 oz Hangar Steak \$40

12 oz NY Strip \$49

14 oz Ribeye \$62

SEARED SALMON \$37

Roasted Sweet Potato / Spiced Chickpeas / Sautéed Kale / Heirloom Tomato Butter Sauce

ROOT VEGETABLE ORECCHIETTE \$34

Red Miso Ragu / Heirloom Carrot/ Butternut Squash/ Parsnip Rutabaga/ Parmesan Reggiano

HALIBUT ROULADE \$45

Bay Scallop Mousse/ Citrus Beurre Blanc/ Haricots Verts & Heirloom Carrot Escovitch

CHICKEN ALA VERDE \$36

Crispy Chicken Thigh/ Crispy Smashed Potatoes/ Parmesan Reggiano Broccolini/ Italian Salsa Verde

BRAISED SHORT RIB RAGU \$39

Pasta Paccheri/ Short Rib/ Red Wine Ragu/ Fresh Basil/ Chili Flake/ Parmesan Reggiano

12 oz PORK CHOP \$36

Cheshire Farms Bone-in 12 oz Chop/ Soy Brine/ Rendered Pancetta & Mushroom Risotto

BRAISED LAMB \$39

Israeli Couscous/ Mint Yogurt/ Sauce Veracruz/ Pickled Onion

ROASTED CABBAGE STEAK
HAND-CUT HOUSE FRIES
CALABRIAN BRAISED GREENS

Sides \$8

CRISPY SMASHED POTATOES
HOT HONEY BRUSSELS SPROUTS
ROASTED BROCCOLINI

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.

A 20% Gratuity added to Parties of 8 or more

