

# HAYWARD HOUSE

*Bistro*

## Starters

### FRENCH ONION SOUP \$10

Bone Marrow Broth / Crouton / Provolone

### CRISPY CHICKEN WINGS \$15

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

### SMOKED SALMON FLATBREAD \$22

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

### CINNAMON ROLL \$12

Jumbo House made Cinnamon Roll with Cream Cheese Frosting

## Sandwiches

### STEAK BURRITO \$18

NY Strip / Scrambled Egg / Crispy Potatoes / Avocado / Cheddar / Jalapeño Crème

### SOUTHERN FRIED CHICKEN \$16

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

### AVOCADO TOAST \$16

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

ADD EGG: \$2

## Salads

Grilled Shrimp \$8    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

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

## Mains

### STEAK & EGGS \$25

5oz NY Strip / 2 Eggs / Buttered Sourdough / Arugula Salad

### 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

## Sides

BUTTERED TOAST \$4    HAND-CUT HOUSE FRIES \$8

BACON \$6

BRADLEY'S GRITS \$6

### WHIPPED FETA \$15

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

### SOUTHERN BISCUITS \$16

Hand Rolled Biscuits / Served with Jam & Honey butter

### BREAKFAST POUTINE \$15

Hand-Cut House Fries / Cheddar Cheese curds / Sunny Side Up Egg / Bacon / Sausage Gravy

### WAFFLE FLIGHT \$15

Strawberries Whipped Cream / Honey Butter-Chicken / Peanut Butter-Banana / Maple Bacon

### SHE CRAB BISQUE \$14

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

### HAYWARD DOUBLE \$16

Two 4oz Patties / American Cheese / House Sauce / Caramelized Onions / Pickle / Challah Bun

ADD FRIED EGG \$2    \*\*GF Bun +\$2

### EGGPLANT KATSU \$16

Fried Eggplant / Roasted Peppers / Arugula / Grilled Portobello / Roasted Garlic Aioli / House made Foccacia

### BREAKFAST SANDWICH \$16

Grilled Croissant / Country Sausage / 2 Over Medium Eggs / American Cheese / Roasted Garlic Aioli

### CAPITOL COBB \$17

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

### HUEVOS RANCHEROS \$23

NY Strip Steak / Refried Black Beans / Sunny Side Up Eggs / Avocado / Roasted Salsa / J.J. Jalapeno Crema / Queso Fresco

### CHICKEN & WAFFLES \$15

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

### NEW ORLEANS SHRIMP & GRIT \$23

Bradley's Stone Ground Grits / Nola Sauce / Bradley's Sausage / Blackened Gulf Shrimp / Grilled Lemon

### SOUTHERN BENEDICT \$20

Eggs Benedict the Hayward Way - Texas Toast / Fried Chicken / Poached Egg / Calabrian Chili Braised Greens / Hollandaise

### PAPAS BRAVAS \$16

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

EGGS ANY STYLE \$6

SAUSAGE \$6    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

