

# 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

### SHORT RIB FLATBREAD \$25

Hoisin-Soy Glazed Short Rib / Sunny Side Eggs  
Pickled Vegetables / Kimchi Aioli

### SHE CRAB BISQUE \$14

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

### CINNAMON ROLL \$12

Jumbo House-made Cinnamon Roll with Cream Cheese Frosting

### WHIPPED FETA \$15

Seasonal Fruit / Local Honey / Marcona Almonds / Mint

### PASTRY BASKET \$14

A Selection of Seasonal House-Baked Pastries  
Served with Butter & Jam

### BREAKFAST POUTINE \$15

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

### LOBSTER TOAST \$24

Maine Lobster / Avocado / Citrus / Fresh Herbs  
Confit Egg Yolk- Brioche Toast

## Caviar

### SOFT SCRAMBLE \$35

Farm Fresh Eggs / Crème Fraîche / Chives / Buttered  
Sourdough / Classic Ossetra Caviar

### TRIO OF DEVEILED EGGS \$17

Traditional Dijon • Crispy Fried Southern Style  
• Smoked Salmon & Dill - Classic Ossetra Caviar

### HASHBROWN DUET \$22

Hashbrown Cold Smoked Salmon & Whipped Cream Cheese  
Garlic Aioli & Chive Topped with Classic Ossetra Caviar

### FRENCH ONION DIP \$25

Caramelized onion cream, chives, house-made kettle  
chips, Classic Ossetra Caviar

### CLASSIC CAVIAR SERVICE \$125

Golden Ossetra Caviar This imported elegant caviar arouses the palate with a robust nutty flavor and  
buttery finish Presented with blinis, Crème Fraîche, chive, egg, shallot

## Mains

### STEAK & EGGS \$27

5oz Hanger Steak / 2 Eggs any style / Marinated Heirloom  
Tomatoes / Buttered Sourdough Toast / Chimichurri

### CHURRO FRENCH TOAST \$16

Thick Cut Brioche/ Cinnamon-Sugar Dusted Churros/  
Dulce De Leche/ Whipped Cream

### HUEVOS RANCHEROS \$23

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

### BREAKFAST SANDWICH \$16

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

### HH SEASONAL QUICHE \$15

Chef's Seasonal House-made Quiche  
Served with a Frisée Salad

### CROQUE MADAME \$19

Thick Cut Brioche / Honey Ham / Béchamel / Over Easy Egg /  
Gruyere / Salad of Frisée & Radicchio

### LOW COUNTRY FLAP JACK \$15

Jalapeño-Corn & Cheddar Pancakes / Maple  
Bacon Syrup / Fried Egg

### HAYWARD BRUNCH BURGER \$18

Two Patties / American Cheese / House Sauce /  
Caramelized Onions / Pickle / Applewood Bacon /  
Fried Egg / Challah Bun \*\*GF Bun +\$2

### BREAKFAST BURRITO \$21

Thinly Sliced NY Strip / Scrambled Eggs/ Cheddar/ Fried Potatoes/  
Salsa Roja / Jalapeño Crema

### CAPITOL COBB \$17

**ADD: Grilled Chicken \$7 | NY Strip \$15 | Grilled Salmon \$10**  
Romaine / Cherry Tomato / Avocado / Egg / Fried Onion /  
Feta Cheese / Bacon / Green Goddess Dressing

### SHAVED BRUSSELS SALAD \$15

**ADD: Grilled Chicken \$7 | NY Strip \$15 | Grilled Salmon \$10**  
Dried Cherry / Red Onion / Green Apple / Almonds/  
Parmesan Reggiano / Apple Cider Vinaigrette

### CHICKEN & WAFFLES \$18

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

### NOLA SHRIMP & GRITS \$23

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 /  
Poached Egg / Calabrian Chili Braised Greens / Hollandaise

### SEOUL FRIED CHICKEN SANDWICH \$16

Sweet and Spicy Gochujang Glaze / Pickled Vegetables / Kimchi Aioli

## Sides

BUTTERED TOAST \$4

BACON \$6

EGGS ANY STYLE \$6

SEASONAL FRUIT \$8

BRADLEY'S GRITS \$6

SAUSAGE \$6

HAND-CUT HOUSE FRIES \$8

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

**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.

