

# HAYWARD HOUSE

*Bistro*

## Starters

### WHIPPED FETA \$16

Fruit / Honey / Marcona Almonds / Mint

### CRISPY CHICKEN WINGS \$15

Choice of: Creamy Buffalo, Blackened Ranch Dry Rub, Tangy Caesar Parmesan

### 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

### BEEF CARPACCIO \$20

Filet of Beef / Maldon Sea Salt / Parmigiano-Reggiano / Dijonnaise / Arugula / House Potato Chips

### FRENCH ONION SOUP \$10

Bone Marrow Broth / Housemade Crouton / Provolone

### LOBSTER CEVICHE \$31

Maine Lobster / Citrus / Cilantro / Jalapeño Pearls / Charred Onion Dust / Crispy Lavash

### POUTINE \$15

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

### CARAMELIZED ONION TART \$16

Goat Cheese / Confit Tomato / Herbs / Red Belgian Endive

### P.E.I MUSSELS \$20

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

### HH HOUSE BREAD & BUTTER \$10

Hayward Housemade Focaccia & Compound Butter

### BURRATA & PEACHES \$18

Mezcal Peaches / Hot Honey / Candied Pepitas / Crispy Lavash

## Sandwiches

### FRENCH DIP \$23

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

### BLACKENED REDFISH WRAP \$19

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 \$17

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

### EGGPLANT KATSU \$15

Fried Eggplant / Roasted Red Peppers / Arugula / Grilled Portobello / Garlic Aioli / Housemade Focaccia

### HEIRLOOM B.L.T \$15

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

### ROAST PORK SANDWICH \$20

Slow Roasted Pork / Sharp Provolone / Garlic Aioli / Hot Giardiniera / Broccoli Raab / Italian Semolina Roll

## Salads

Add Protein: Grilled Chicken \$7 | Grilled Salmon \$10 | NY Strip \$15 | Shrimp \$8

### ICEBERG WEDGE \$15

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

### SMOKED CAESAR \$15

Romaine Hearts / House Croutons / Hearts of Palm / Parmigiano-Reggiano / Smoked Caesar Dressing

### CHOPPED ASIAN SALAD \$15

Iceberg-Cabbage-Carrot Blend / Sesame Ginger Vinaigrette / Cilantro / Mint / Green Onions / Edamame / Walnuts

### CAPITOL COBB \$17

Romaine / Cherry Tomato / Avocado / Egg / Fried Onion / Feta Cheese / Bacon / Goddess Dressing

### SHAVED BRUSSELS SALAD \$15

Dried Cherry / Red Onion / Green Apple / Marcona Almonds / Parmigiano-Reggiano / Apple Cider Vinaigrette

### HARVEST BOWL \$20

Tri-Colored Quinoa / Marinated Cherry Tomatoes / Summer Corn / Whipped Feta / Little Gem / Grilled Asparagus / Crispy Pita / Basil Pesto Vinaigrette / Grilled Chicken

## Mains

### STEAK FRITES

Choice of: Chef's Compound Butter or Chimichurri

10 oz Hanger Steak \$47

12 oz N.Y. Strip \$55

14 oz Ribeye \$68

### 12 oz PORK CHOP \$36

Spring Vegetable Risotto / Goat Cheese / Roasted Red Pepper Chimichurri / Seared Cabbage Steak

### SEARED SALMON \$39

Beurre Blanc / Grilled Asparagus / Yuzu Pearls / Beech Mushrooms / Crispy Sage / Carolina Gold Rice

### SEARED DUCK BREAST \$47

Duck Fat Potatoes / Pomegranate Gastrique / Grilled Little Gem / Caesar / Fried Capers / Crouton Crumble

### TUSCAN SMOKED CHICKEN \$35

Joyce Farms 10oz Breast / Pimento Cheese Polenta / Grilled Tomato Romesco / Summer Corn & Sweet Pepper Sauté

### CITRUS SEARED SCALLOPS \$37

Pan-Seared Sea Scallops / Citrus & Avocado Pico de gallo / Cilantro Lime Rice / Blueberry-Jalapeño Purée / Cilantro oil

### BRAISED SHORT RIB RAGU \$39

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

### BRONZINO \$40

Whole Grilled Bronzino / Crispy Skin / Lemon Butter Caper Sauce / Maldon Salt / Choice of Side

### MEZZI RIGATONI ALLA VODKA \$29

Heirloom Tomato Vodka Sauce / Whipped Ricotta / Crispy Pancetta / Basil / Parmigiano-Reggiano / Farm Egg Yolk / Garlic Bread Crumb

ROASTED CABBAGE STEAK  
HAND-CUT HOUSE FRIES

*Sides \$8*

DUCK FAT 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