

HAYWARD HOUSE

Bistro

Starters

WHIPPED FETA \$17

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

FRIED OYSTERS \$31

Gulf Oysters / Roasted Pepper & Fig Remoulade / Celery & Green Apple Slaw

POUTINE \$15

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

WILD MUSHROOM TARTINE \$16

Assortment of Wild Mushrooms / Béchamel / Provolone / Herbs / Toasted Sourdough

P.E.I. MUSSELS \$20

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

PORK BELLY BOARD \$18

Apricot-Bourbon Glazed Pork Belly / Housemade Rolls / Pickles

HH HOUSE BREAD & BUTTER \$10

Hayward Housemade Focaccia & Compound Butter

Salads

Add Protein: Chicken \$7 • Salmon \$10 • N.Y. Strip \$15 • Shrimp \$8

SMOKED CAESAR \$15

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

ITALIAN KALE SALAD \$18

Kale / Prosciutto / Pickled Onion / Pecorino Romano / Crispy Sweet Potato Ribbons / Sweet Red Wine Vinaigrette

Mains

STEAK FRITES

Choice of Chef's Compound Butter or Chimichurri

10 oz Hanger Steak \$49

12 oz N.Y. Strip \$55

14 oz Ribeye \$68

12 oz PORK CHOP \$38

Gochujang Cherry Aioli / Duck Fat Potatoes / Honey Garlic Hericot Verts

SEARED SALMON \$39

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

DUCK CASSOULET \$32

Slow Roasted Duck / Cannellini Beans / Root Vegetables Puff Pastry

FRENCH DIP \$25

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

BRANZINO \$40

Whole Grilled Branzino / 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

LAMB CHOPS \$55

Mediterranean Couscous / Garlic Aioli / Heirloom Carrots / Marcona Almonds

ROAST CHICKEN \$38

Oven-Roasted Half Chicken / Jus / Caramelized Leeks / Choice of Side

SEARED SCALLOPS \$39

Seared Scallops / Brown Butter / Maple / Sweet Potato Rissoto / Red Plum

SHORT RIB RAGU \$40

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

FRIED GROUPER SANDWICH \$23

Beer Batter / Brioche Bun / Shredded Cabbage / Tartar

HAYWARD DOUBLE \$19

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

BRAISED SHORT RIB \$51

Heirloom Carrot Purée / Chargrilled Broccolini / Heirloom Carrots Green Apple Chimmichurri / Demi Glace

Caviar

CAVIAR BUMP \$20

A 5-gram hit of cold, silky Ossetra Supreme Caviar enjoyed in its most iconic form

TRIO OF DEVEILED EGGS \$17

Traditional Dijon • Crispy Fried Southern Style • Smoked Salmon & Dill - 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 elegant imported caviar delights the palate with a robust, nutty flavor and buttery finish. Presented with blinis, crème fraîche, chives, egg and shallot.

HONEY GARLIC HERICOT VERTS 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