

HAYWARD HOUSE

Bistro

Starters

WHIPPED FETA \$17

Fruit / Honey / Marcona Almonds / Mint

CRISPY CHICKEN WINGS \$15

Choice of Creamy Buffalo, Blackened Ranch Dry Rub, or 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

Sandwiches

FRENCH DIP \$25

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 **Gluten-free bun +\$2

HAYWARD DOUBLE \$20

Two 4 oz 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

FRIED GROUPER SANDWICH \$23

Beer Batter / Brioche Bun / Shredded Cabbage / Dill Tartar

Salads

Add Protein: Grilled Chicken \$7 | Grilled Salmon \$10 | N.Y. 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 / Heart 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

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 / Creamy Garlic Vinaigrette / White Cheddar / Green Apple / Crispy Prosciutto / Roasted Sweet Potato / Arugula / Grilled Chicken

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

ROAST CHICKEN \$38

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

SEARED SCALLOPS \$39

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

BRAISED SHORT RIB RAGU \$40

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

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 / Garlic Bread Crumbs

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