

Haywoods

small

Hummus Platter 9

local veggies, olive tapenade, toasted pita bread

Mini Crab Cakes 14

housemade slaw, remoulade sauce

Caprese Tower* 12

heirloom tomato, mozzarella, basil

Buffalo Creek Sliders 14

bacon-onion jam, bread & butter pickles, pimento cheese

Honey-Kissed Crispy Brussel Sprouts* 10

local honey

Lobster Mac and Cheese 11

manchego, white cheddar, romano

Blackened Mahi Tacos 12

red & green cabbage slaw, cilantro avocado crema

* Gluten Free

soup + salads

Tomato Basil Soup* 5

chiffonade basil

Kale Caesar full 9 half 5

romano, bacon, croutons

add: chicken 5, salmon 6, or sirloin 9

Arugula Salad* full 9 half 5

roasted tomato, artichokes, olives, romano

white balsamic vinaigrette

add: chicken 5, salmon 6, or sirloin 9

Haywood's House Salad* full 9 half 5

radishes, almonds, gorgonzola, lemon-thyme vinaigrette

add: chicken 5, salmon 6, or sirloin 9

Haywood's Macho Salad* 15

roasted chicken, mixed greens, avocado, dates, goat cheese, toasted almonds, freshly shucked corn, radishes
lemon-thyme vinaigrette

entrees

Lamb Burger 16

tzatziki sauce, mint, lettuce, tomato, onion, potato crisps

Roasted Mushroom and Red Pepper Pesto Flatbread 16

gourmet cheese blend, truffle oil

Andouille Sausage Penne Pasta 18

sautéed onions, mushrooms, tomatoes, spinach, tossed in a cajun alfredo sauce

Iron Skillet Fried Chicken Breast 20

garlic mashed potatoes, seasonal vegetables

Buffalo Creek Filet Mignon* 32

roasted potatoes, asparagus, demi glace

Pan Seared Shrimp and Grits 26

red peppers, tomatoes, tasso ham, creole pan sauce

Maple Glazed Salmon* 22

herb risotto, tarragon carrots