

Haywood's

SMALL PLATES

Asparagus & Smoked Egg Yolk \$14

Asparagus Emulsion | Aromatic Herbs | Almond

Shrimp \$14

Carrot & Ginger | Brown Butter | Hazelnuts | Cilantro

Chicken Ravioli \$16

Cauliflower | Bacon Jam | Pickled Jalapeños

SALADS

Caesar Salad \$10

Caesar Dressing | Padano | Nueske's Bacon

House Salad \$9

Pickled Red Onion | Nuts & Seeds | Sherry Vinaigrette

Add-Ons

Chicken \$8

Scallops \$12

Shrimp \$8

SIDES

Rapini \$5

Asparagus \$6

Fingerling Potatoes \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

Tomato Linguine \$20

Slow Roasted Tomato Sauce | Basil | Aged Parmesan

Add Chicken \$8 | Scallops \$12 | Shrimp \$8

Chicken Breast \$24

Red Onion Jam | Wild Mushrooms | Parsley

Scallops \$28

Curried Cauliflower | Arugula | Pickled Grapes

Sea Bass \$32

Zucchini | Confit Fennel | Tomato Basil

SEVEN HILLS BEEF

Sourced locally from Seven Hills Farm & served with
Air Fried Fingerling Potatoes | Beetroot Ketchup | Chive Oil &
Toasted Seeds

6oz Fillet \$36

10oz Ribeye \$32

Add-Ons

Maître D' Butter \$4

Horseradish Butter \$4

Haywood's Aromatic Sauce \$4