

# Haywood's

## APPETIZERS

<b>ROASTED CARROTS</b> ... <i>Ginger, Caramelized Figs, Seeds</i> .....	14
<b>CAPRESE FLATBREAD</b> ... <i>Tomato, Basil, Burrata, Pine Nuts</i> .....	19
<b>CHICKEN RAVIOLO</b> ... <i>Cauliflower, Bacon Jam, Pickled Jalapeño</i> .....	16
<b>SOUP</b> ... <i>Chef's Choice</i> .....	12

## SALADS

<b>CAESAR SALAD</b> ... <i>Caesar Dressing, Padano, Nueske Bacon</i> .....	10
<b>APPLE WALNUT SALAD</b> ... <i>Roasted Apples, Walnuts, Maple-Cider Vinaigrette</i> .....	10
<i>Add: Chicken 8 / Scallops 12 / Shrimp 10</i>	

## ENTRÉES

<b>SCALLOPS</b> ... <i>Beets, Cranberries, Bacon</i> .....	28
<b>SOCKEYE SALMON</b> ... <i>Sweet Potato, Brussels, Sweet Pepper, Pecans</i> .....	32
<b>QUAIL</b> ... <i>Raspberry Compote, Yukon Golds, Wilted Greens</i> .....	30
<b>PORK CHOP</b> ... <i>14oz Double Bone, Rutabaga, Roasted Veggies, Spinach</i> .....	32
<b>MUSHROOM PASTA</b> ... <i>Pappardelle, Wild Mushrooms, Basil, Pecorino</i> .....	24
<i>Add: Chicken 8 / Scallops 12 / Shrimp 10</i>	

## SEVEN HILLS BEEF

*Sourced locally from Seven Hills Farm & served with Air-Roasted Fingerling Potatoes, Beetroot Ketchup, Chive Oil & Toasted Seeds & Nuts*

<b>12 OZ RIBEYE</b> .....	39
<b>6 OZ FILET</b> .....	38

*Add: Maître d' Butter 4 / Black Pepper Hollandaise 4*

## SIDES

<b>ROASTED VEGGIES</b> ... <i>Winter Veggies, White Wine, Seeds &amp; Nuts</i> .....	5
<b>SWEET POTATO SOUFFLÉ</b> ... <i>Maple Bourbon, Marshmallow Fluff, Pumpkin Seeds</i> .....	5
<b>BRUSSELS</b> ... <i>Bacon Vinaigrette, Nueske Bacon, Padano</i> .....	5
<b>AIR ROASTED FINGERLING POTATOES</b> ... <i>Garlic, Herbs</i> .....	5

## DESSERTS

<b>FLOURLESS CHOCOLATE CAKE</b> .....	8
<b>CARROT CAKE</b> .....	8
<b>CARAMEL APPLE CHEESECAKE</b> .....	8