

Haywood Benedicts

We pride ourselves on poaching perfect eggs. If you would like them fried to order, let us know.

All Benedicts are served with homefries or cheesy grits. Sub fresh fruit for \$2

**Consuming raw or undercooked eggs may increase your risk of foodborne illness **

***Sexy Mexy** Thomas English muffin topped with chorizo, fresh avocado, hollandaise, and pico de gallo \$14

***Classic** A toasted Thomas English muffin with grilled Black Forest ham smothered in hollandaise sauce \$13.50

***BBQ Pulled Pork** Cornbread piled with our slow-cooked pulled pork, covered in hollandaise, and drizzled with BBQ sauce \$14

***Swiss Baked Eggs** A Haywood Original. French bread schmear with garlic cream cheese, Applewood Smoked bacon, two poached eggs, and melted Swiss cheese \$13.25

***Veggie** A Thomas English muffin topped with fresh tomato, avocado, and spinach, covered in hollandaise \$13.50

***Crabby** House made crab cakes on a toasted Thomas English muffin with fresh spinach and hollandaise sauce \$15

***Hash Benedict** Thomas English muffin topped with our Corned Beef and Hash, and hollandaise \$14

Breakfast Favorites

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***Country Fried Steak & Eggs** Fried steak smothered with our sausage gravy and served with 2 eggs any style, and choice of homefries or grits, and toast \$15

***Classic Breakfast** Two eggs any style, choice of bacon or sausage, grits or homefries, and toast \$12

***Two Eggs, Fruit and Toast** Your choice of eggs, toast, and fresh fruit \$11.50

The Burrito Polidori Chorizo, fire roasted peppers & onions, homefries, eggs and cheese rolled up and smothered with our Pork Green Chili. \$12.50

***Corned Beef Hash and Eggs** Custom Corned Beef's 1855 Black Angus Brisket chopped, hashed and served with 2 eggs and toast. \$14.50

***Biscuits & Gravy** Homemade Polidori sausage gravy on 2 biscuits served with 2 eggs cooked your way \$12.50

Dog Bowl Tortilla bowl filled with beans, potatoes, Chili Verde, spicy chorizo, scrambled eggs, and cheese \$13

Simple Sandwich 2 fried eggs, grilled Black Forest ham, and Cheddar cheese on wheat toast \$8.75

***The Wood's Rancheros** Refried beans, homefries, our homemade Chili Verde, topped with cheese. Served with two eggs and a warm tortilla \$12.50

French Toast Battered Sourdough bread served with your choice of Applewood Smoked bacon or sausage patties \$13

Build Your Own Omelete \$12

Choose any of the following for \$.50/each

Tomato-Spinach-Mushroom-Red Pepper-Onion-Jalepeno-Pico de Gallo-Swiss-Cheddar

Bacon-Sausage-Ham-Chorizo-Pulled Pork

Choose any of the following for \$1/each

Elk Sausage-Avocado-Pork Green Chili

Coffee, Soda, Juice etc...

Elevation Coffee Haywood Café Blend \$3

Hot Tea \$3

Hot Chocolate \$3.5

Orange, Cranberry, Apple, Pineapple

Or Tomato Juice \$4.25

2% Milk \$3.75

Hershey's Chocolate Milk \$4.25

Pepsi, Diet Pepsi, Mtn Dew, Dr Pepper,

Sierra Mist, Lemonade, Iced Tea \$3

Mimosas

Grand

OJ, bubbly and a shot of Grand Marnier

Madras

Cranberry juice, bubbly and a splash of OJ

Ruby Red

Ruby Red Grapefruit juice and bubbly

Pina Colada

Sugar-rimmed glass with Pineapple juice, bubbly and
Malibu Coconut Rum

Just Peachy

OJ, bubbly and Peach Schnapps

Let's do some day drinking!!!

The Best Bacon Bloody Mary-Everything tastes better with a little bit of bacon. Our house infused bacon vodka shaken with our secret recipe bloody mix and of course a slice of meat candy!

Hair of the Dog-Iced coffee shaken with Bailey's Irish Cream and Marble Moonlight Espresso Liquor and topped with whipped cream and Hershey's Chocolate sauce.

Snow Mountain Screwdriver-Blue Valley Spirits Snow Mtn Vodka and fresh OJ

Irish Coffee-Jameson Irish Whiskey, Baileys Irish Cream and our house coffee topped with whipped cream

Snake River Sunrise-Heradurra Tequila with Ruby Red Grapefruit juice and a Grenadine floater

Greyhound-Snow Mountain Vodka and Ruby Red Grapefruit juice

Make your own entrée....

Cheesy Grits \$4

Polidori Sausage Patties \$4

One French Toast \$4

Corned Beef Hash \$6.5

Smoked Cheddar and Elk Sausage \$5

Biscuit & Sausage Gravy \$5

*Two Eggs \$4

Applewood-Smoked Bacon \$4

Fresh Fruit \$5

Homefries \$4

We proudly use the freshest ingredients to prepare each item,
if there is something you would like left out just ask.
There will be \$1 added for any substitutions.
18% Gratuity will be added to groups of 5 or more.

We will not be able to split checks due to Covid 19.

One check per table please.

Simple Things

Pigtails Curly fries tossed with Applewood Smoked Bacon bits and topped with Queso sauce, sour cream, and jalapenos \$10

Add Green Chili, Pulled Pork or spicy Chorizo \$3

Quesadilla Chipotle tortilla stuffed with cheddar jack cheese. Served with sour cream and pico de gallo \$10
Add grilled chicken \$3

Tenders N Curlys Breaded chicken tenders and curly fries served with choice of sauce \$12

Crying Rings Thick beer battered onion rings served with our Southwest ranch for dipping \$10

Good Stuff On Bread

All are served with curly fries.

Substitute onion rings \$2

Substitute house salad or cup of soup \$2.5

The Cuban A pile of our slow-cooked pulled pork, grilled Black Forest ham, Swiss cheese, and our BBQ relish on grilled flat bread \$13

Turkey Bacon Melt Smoked turkey, thick cut bacon and melted Pepperjack cheese on Sourdough bread with fresh spinach and tomato \$14

Bacon Wrapped Elk Sausage Smoked cheddar and jalapeno Elk sausage wrapped in bacon and served in a toasted Amoroso roll with garlic cream cheese, peppers and onions \$15

Colorado Cheese Steak Seasoned prime rib, fire roasted peppers & onions, mushrooms, Applewood smoked bacon bits and our Queso sauce on a toasted Amoroso roll \$13.75

Chicken Club Wrap Grilled chicken and Applewood smoked bacon rolled up with Swiss cheese, lettuce, tomato, avocado, and Ranch dressing \$13

Buffalo Chicken Wrap Fried chicken tossed in Buffalo sauce and rolled up with lettuce, tomato, cucumber and Blue Cheese crumbles \$13

Fresh Greens

Buffalo Chicken Salad Fresh greens topped with chicken tenders tossed in buffalo sauce, blue cheese crumbles, cucumbers, and tomatoes \$13

Cobb Salad Applewood smoked bacon bits, chicken breast, fresh avocado, tomato, hard boiled egg, and blue cheese crumbles on fresh greens \$14

House Salad Fresh greens, tomatoes, mushrooms, cucumbers, onions, cheese, and croutons \$5/\$10
Add grilled chicken \$3

Pork Green Chili

Cup \$5 Bowl \$9

Soup and Chili

Bowl of chili and house salad \$13

Dressings: Ranch, Southwest Ranch, Blue Cheese, Vinaigrette, Honey Mustard