

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

***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

***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

3-Egg Omelets

All omelets are served with choice of homefries or cheesy grits, and toast

Rocky Mtn Smoked jalapeno and cheddar Elk sausage, fire roasted peppers & onions and cheese \$14

Porker Black Forest ham, Applewood smoked bacon, sausage, our pulled pork and cheese \$14

Popper Fresh Jalapenos, Applewood Bacon and garlic cream cheese \$13.50

South of the Border Polidori chorizo, fresh avocado, and cheese, smothered in our Chili Verde \$14

Build Your Own Omelet \$12

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

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

Greek Pico-Bacon-Sausage-Ham-Chorizo-Pulled Pork-Gyro

Choose any of the following for \$1/each Elk Sausage-Avocado-Pork Green Chili

Breakfast Favorites

***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. \$15

***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 Queso \$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 3 slices of battered sourdough topped with powder sugar \$10.50

Cheesy Grits \$4

Homefries \$4

*Two Eggs \$4

Corned Beef Hash \$7

Polidori Sausage Patties \$4

Smoked Cheddar and Elk Sausage \$5

Applewood-Smoked Bacon \$4

One French Toast \$4

Biscuit & Sausage Gravy \$5

Fresh Fruit \$5

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

Macho Nachos A basket full of tortilla chips covered in our Pork Chili Verde and Queso sauce then topped with pico de gallo, jalapenos, and sour cream \$12

Add Pulled Pork or spicy Chorizo \$3

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

Fresh Salads

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, red onions, cheese, and croutons \$5/\$10
Add grilled chicken \$3

Grilled Chicken Taco Salad Fresh greens with grilled chicken, cheddar & jack cheeses, our pico de gallo, fresh avocado, and sour cream \$14

Beverages

Elevation Coffee Haywood Café Blend \$3

Hot Tea \$3

Hot Chocolate \$3.50

Orange, Cranberry, Apple, 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

The Best Bacon Bloody Mary \$9

Sandwiches and Wraps

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

Chad's Burger It wouldn't be on here if it wasn't awesome!!!
Cheddar cheese, fresh avocado, tomatoes, jalapenos, a fried egg and of course two pieces of meat candy!!!! \$16

Consuming undercooked beef may increase your risk of foodborne illness.

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 \$14

BBQ Sandwich It might get a little messy!! Our pulled pork, grilled Elk sausage, cheddar cheese and BBQ sauce all stacked on a toasted Brioche bun \$15.

BLAT Applewood smoked bacon with fresh lettuce, tomato and avocado on toasted sourdough. \$12.50

Taco Salad Wrap Fresh greens rolled up with grilled chicken, cheddar & jack cheese, pico de gallo, fresh avocado and Southwest ranch dressing. \$14

Buffalo Chicken Wrap Fresh greens rolled up with tomato, cucumber, blue cheese crumbles and chicken tenders tossed in Buffalo sauce. \$13

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

Pork Green Chili

Cup \$4.25 Bowl \$9

Soup and Salad

Bowl of soup or chili and house salad \$13

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

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.

Cold Cocktails

Hair of the Dog-Marble Moonlight Espresso Liqueur, Baileys Irish Cream shaken with iced coffee and topped with whipped cream and Hershey's Chocolate sauce

Snake River Sunrise-Herradura Silver Tequila, Ruby Red Grapefruit juice with a splash of grenadine

007-Stoli Orange Vodka and fresh OJ with a splash of Sierra Mist

Malibu Breeze-Malibu Coconut Rum, pineapple juice and a splash of grenadine

Gin Aloha-Blue Valley Spirits Lily Gin, Triple Sec and pineapple juice

Lily Gin And Juice- Blue Valley Spirits Lilly gin, orange juice with a splash of Sierra Mist

Hill Billy Breakfast-Spring Creek Corn Whiskey shaken with grapefruit juice and maple syrup

Raspberry Russian-Snow Mountain vodka, coffee liquor, Chambord Raspberry Liqueur and half n half

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

Greyhound-Snow Mountain Vodka and Ruby Red grapefruit juice

Hot Cocktails

Irish Coffee-Jameson Irish Whiskey & Baileys Original Irish Cream in our house blend coffee
& topped with whipped cream

Captains Cider-Captain Morgan Spiced Rum with hot apple cider and cinnamon stick straw

Peppermint Patty-Rumpleminze Peppermint Liqueur mixed with Hot Chocolate and topped with whipped cream and candy cane sprinkles

Hair of the Hotdog-Marble Moonlight Espresso Liqueur, Baileys Irish Cream our house blend coffee topped with whipped cream and Hershey's chocolate syrup

Cinnamoon-Marble Moonlight Espresso Liqueur, Rumchata Caribbean Rum, coffee and topped with whipped cream and a dash of cinnamon

Zodiac Spiced Cider-Blue Valley Spirits Zodiac Spiced Orange Liqueur mixed with hot apple cider

Bacon Bloody Mary

Our house infused bacon vodka shaken with our delicious bloody mary mix and a slice of meat candy as a stir stick makes it the best around.

Mimosas

Grand Mimosa-OJ, champagne and a shot of Grand Marnier

Just Peachy-Mimosa with a shot of Peach Schnapps

Poma Lift-Pomegranate Schnapps in a mimosa

Madras-Cranberry juice, champagne with a splash of OJ

Cranberry Cooler-Cranberry juice and champagne

Tequila Sunrise-Sugar rimmed glass with Herradura Silver Tequila, champagne, OJ and a splash of grenadine

Pina Colada-Sugar rimmed glass with Malibu Coconut Rum, champagne and pineapple juice

Ruby Red-Champagne and Ruby Red grapefruit juice

Spiced Apple-Champagne, apple juice and a shot of Zodiac Spiced Orange Liqueur

The Glades-Blue Valley Spirits Lily Gin, OJ and champagne

Brewmosa-Blue Moon beer with a splash of OJ

Down The Hatch

Locals Breakfast

Jameson Irish Whiskey, Butterschnapps Liqueur served with OJ and bacon sidecar

Cinnamon Toast Crunch

Zodiac Orange Spiced Liqueur and Rumchata Caribbean Rum