



Hazel's at Baker House

Breakfast

Eggs

Eggs \$8
Two eggs any style, Hazel's potatoes, signature home made toast and jam of your choice.

Eggs and Bacon \$10
Two eggs any style, Hazel's potatoes, choice of bacon, sausage links or ham, signature home made toast and jam of your choice.
— Add one pancake for \$2.00

Create Your Own Omelet \$10
Choose three fillings (.80 each additional item) Sautéed onion, raw onion, green pepper, tomatoes, mushrooms, Brussels sprouts, bacon, sausage, ham, American, pepper jack, cheddar, Swiss or Gouda Served with Hazel's potatoes and homemade toast.

Skillets and Scrambles

Corned Beef Hash Scramble \$12
Slow braised corned beef, new potatoes, onions sautéed and scrambled with three eggs. Drizzled with horseradish hollandaise and served with a slice of toast.

Hazel's Famous Country Style Scramble \$12
Hash browns and Applewood smoke bacon bits, sautéed and scrambled with three eggs. Topped with country gravy and shredded cheddar cheese. Served with your choice of toast.

Vegetarian Skillet \$10
Tomatoes, new potatoes, brussel sprouts, mushrooms, onions, green pepper sautéed and scrambled with three eggs. Topped with shredded provolone and served with a slice of toast of your choice.

Eggs Benedict

Traditional Eggs Benedict \$11
Fresh baked house English muffin, ham carved from the bone, two poached eggs garnished with our hollandaise sauce. Served with Fresh Fruit cup or Hazel's potatoes.

Artichoke Benedict \$12
Fresh baked house English muffin, Hazel's delicious artichoke spinach cheese mix, three strips of Applewood bacon, two poached eggs and garnished with our hollandaise sauce. Served with Fresh Fruit cup or Hazel's potatoes.

Hazel's Favorite Country Benny \$12
Fresh baked house English muffin, buttermilk fried chicken breast, two poached eggs topped with country gravy and a dollop of hollandaise sauce. Served with Fresh Fruit cup or Hazel's potatoes.

Crab Cake Benny \$13
Fresh baked house English muffin, two of our signature house crab cakes, two poached eggs and garnished with old bay hollandaise. Served with Fresh Fruit cup or Hazel's potatoes.

Specialties

Steak and Eggs \$15
Five ounce tenderloin beef filet cooked to your liking, two eggs any style, Hazel's potatoes, and choice of toast. Option of horseradish sauce or serrano mayo.

Sweet Potato Turkey Hash \$11
Turkey breast, caramelized onion, sweet potato, red potatoes, brussel sprouts, pine nuts and shredded provolone. Topped with two eggs any style and served with your choice of toast.

Our House Favorite Biscuits and Gravy \$11
Two buttermilk biscuits ladled with our country sausage gravy. Served with two eggs any style and Hazel's potatoes.

Pancakes, Waffles and French Toast

Signature Cinnamon Roll French Toast \$11
House made cinnamon roll dipped in custard and griddled. Topped with a dollop of cream cheese icing. Delicious!!!!

French Toast - Waffle - Buttermilk Pancakes \$10
Choice of one type: Sprinkled with powdered sugar and garnished with butter.

— Add strawberry sauce and whipped cream or blueberries and whipped cream \$2.00

Create Your Own Breakfast \$13
Choose Four: Fresh Fruit Cup, 1 Waffle, 1 French Toast, 2 Pancakes, Hazel's potatoes, Bacon, Sausage, Sliced Ham, Cinnamon Roll French Toast, 2 Eggs any style, Hash browns, Toast, Side of Biscuits and Gravy.

Oatmeal & Parfaits

Old Fashioned Oatmeal \$6
Topped with Fresh Fruit and optional turbinado sugar and cream

Fresh Fruit Yogurt Parfait \$6
Vanilla yogurt or plain Greek yogurt, house granola and Fresh berries

Beverages

Regular or Decaf Coffee \$3

Hot or Iced Tea \$3

Juice \$3
Orange, Apple, Grapefruit, Cranberry or Tomato

Baker Bloody Mary \$11

Mimosa \$9

Beginning at 10:30am

Lunch

Soup & Salad

Soup Du Jour	\$6
Baked French Onion Soup	\$7
Signature Chicken and Dumpling	\$6
Emily's Chopped Salad	\$14

Rows of chopped mixed greens, super dried sweet corn, pepitas, Asiago cheese, dried cherries, grape tomatoes. Drizzled with Serrano ranch. Pick one of the three proteins: Classic Atlantic smoked salmon, grilled chicken breast or vegetarian diced fresh avocado.

Caprese Salad	\$14
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Fresh mozzarella, tomatoes and basil dressed in EVOO balsamic vinaigrette, drizzled with balsamic reduction.

Classic Caesar	7/14
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Fresh romaine lettuce, house made Caesar dressing, shredded Parmesan cheese. Croutons made from bread baked in house. Add grilled chicken breast \$4.00

Hazel's Up Salad	\$14.
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Fresh burrata stacked with grilled crusty bread, applewood smoked bacon, grape tomatoes, kalamata olives, artichokes and pesto ranch drizzle.

House Dinner Salad	7/14
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Fresh greens, tomatoes, slivered red onions, sliced mushrooms, shaved carrots and choice of dressing: balsamic vinaigrette, 1000 Islands, Serrano ranch, ranch, blue green, honey mustard

Small Plates ~ Appetizers

Crab Cakes	\$14
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Three lump crab cakes, mixed greens with lemon vinaigrette and roasted red pepper remoulade.

Beef Teriyaki Kabobs	\$12
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Marinated pieces of beef tenderloin on a bed of white rice and teriyaki sauce.

Spinach Artichoke Dip	\$11
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Served with toasted crostinis

Cheese and Charcuterie	\$15
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A selection of cheeses and meats, stone ground mustard and assorted crackers

Bruschetta	\$9
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Fresh tomato, red onion, garlic on crostini and finished with shaved Parmesan.

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Sides

French Fries	\$3
Mashed Potatoes & Gravy	\$3
House made chips	\$3

Sandwiches

Blue Beef	\$10
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This delicious sandwich includes slices of House 7-Grain loaf, horseradish aioli, blue cheese crumbles, slivered cucumbers and premium roast beef. Served with Freshly made House chips and a pickle spear.

Turkey Club	\$10
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Fresh baked and toasted white loaf, applewood smoked bacon, sliced turkey breast, lettuce, sliced tomatoes and mayonnaise. Served with fresh made house chips and a pickle spear.

Classic Reuben	\$11
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Slices of premium corned beef, 1000 island, sauerkraut, Swiss cheese on house rye bread create this classic combination. Served with fresh made house chips and a pickle spear.

Buttons Bay Beef Sandwich	\$10
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Slow braised roast beef, French onion au jus, mozzarella cheese melted on our house english muffin. Served with fresh made house chips and a pickle spear.

The St. Moritz	\$10
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A grilled chicken breast, sautéed mushrooms and onions, provolone melted on house english muffin. Served with fresh made house chips and a pickle spear.

West Coast Wrap	\$13
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Asiago crusted chicken wrapped in tortilla with roasted poblanos, fresh spring mix, roasted corn, pickled red onions, grape tomatoes and avocado crema. Served with fresh made house chips and a pickle spear.

BLT and from the sea	\$18
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Slices of our toasted house made white bread, chunks of lobster, bacon, lettuce, tomato and old bay mayo. House made chips and pickle spear

Classic Hot Dishes

Hazel's Delicious Meatloaf	\$12
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With mashed potatoes and gravy. Chef's choice vegetable, sliced house made bread and butter.

Buttermilk Chicken and Country Gravy	\$13
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Served on mashed potatoes. Chef's choice vegetable, sliced house made bread and butter.

Hot Turkey Sandwich	\$11
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Thick slices of roasted turkey breast laid atop our house white bread, mashed potatoes and turkey gravy.

Tenderloin Beef Medallions	\$12
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In burgundy mushroom sauce, on mashed potatoes. Chef's choice vegetable, sliced house made bread and butter.



Hazel's at Baker House Dinner Menu

SMALL PLATES

Cocktail Party for Two <i>Bacon Wrapped Scallops, beef, chicken, or shrimp grilled skewers and fried green beans with house ranch or Serrano ranch.</i>	\$22.
Bacon Wrapped Jalapeno Poppers <i>Six fresh Jalapeno stuffed with seasoned cream cheese and wrapped in applewood smoked bacon and lightly fried.</i>	\$14.
New England Style Crab Cakes <i>Baker House's signature crab cakes served on a bed of greens and House remoulade.</i>	\$14.
Bruschetta <i>Grilled crostinis topped with our favorite blend of fresh tomatoes, garlic, onion. Finished with Parmesan cheese shavings.</i>	\$13.
Signature cheese fondue <i>Swiss cheese and white wine fondue, Granny Smith apples, pretzels and rustic bread</i>	\$15
Cheese and Charcuterie <i>A selection of cheeses and meats, stone ground mustard and assorted crackers</i>	\$15
Pretzel Bites <i>Warm pretzel bites with Wisconsin cheese dip</i>	\$8

SALADS AND SOUPS

Hazel's Signature Chicken and Dumpling Soup <i>All fresh and from scratch, carrots, celery, onions, chicken, dumplings.</i>	\$7
Baker House Signature She Crab Soup <i>a cup of the most delicious crab bisque.</i>	\$8
Classic Caesar Salad <i>Fresh crisp romaine, seasoned croutons, shaved parmesan and house made caesar dressing.</i>	\$12
Emily's Chopped Salad <i>Rows of chopped mixed greens, super dried sweet corn, pepitas, Asiago cheese, dried cherries, grape tomatoes, and diced avocados and dressed in your choice of serrano ranch dressing or blue green dressing.</i>	\$14
Caprese Salad <i>Fresh mozzarella, tomatoes and basil dressed in EVOO balsamic vinaigrette, drizzled with balsamic reduction.</i>	\$14

ENTRÉES

Beef Tenderloin Medallions <i>In burgundy onion mushroom sauce on mashed potatoes, chef's choice vegetable and soup or salad</i>	\$17
Sautéed Chicken Marsala <i>Served with mashed potato, chef's choice vegetable and soup or salad</i>	\$17
Norwegian Salmon Filet <i>8 oz. filet grilled and topped with lemon caper sauce, served with whipped potato or oven roasted potato, chef's choice vegetable, and soup or salad</i>	\$24