

# Haywoods

## small

### **Hummus Platter** 8

local veggies, olive tapenade, toasted pita bread

### **Mini Crab Cakes** 12

remoulade sauce

### **Caprese Tower\*** 10

heirloom tomato, mozzarella, basil

### **Buffalo Creek Sliders** 10

bacon-onion jam, bread & butter pickles, pimento cheese

### **Honey-Kissed Crispy Brussel Sprouts\*** 7

### **Macaroni and Cheese** 6

manchego, white cheddar, romano

### **Blackened Mahi Tacos** 10

red & green cabbage slaw, cilantro avocado crema

## soup + salads

### **Tomato Basil Soup\*** 5

chiffonade basil

### **Kale Caesar** full 9 half 5

romano, bacon, croutons

**add:** chicken 5, salmon 6, or sirloin 9

### **Arugula Salad\*** full 9 half 5

roasted tomato, artichokes, olives, romano

white balsamic vinaigrette

**add:** chicken 5, salmon 6, or sirloin 9

### **Haywood's House Salad\*** full 9 half 5

radishes, almonds, gorgonzola, lemon-thyme vinaigrette

**add:** chicken 5, salmon 6, or sirloin 9

### **Haywood's Macho Salad\*** 15

roasted chicken, mixed greens, avocado, dates, goat cheese, toasted almonds, freshly shucked corn, radishes  
lemon-thyme vinaigrette

## entrees

### **Lamb Burger** 15

blue cheese, bacon, lettuce, tomato, onion, potato crisps

### **Andouille Sausage Penne Pasta** 16

sautéed onions, mushrooms, tomatoes, spinach, tossed in a cajun alfredo sauce

### **Buffalo Creek Filet Mignon** 30

roasted potatoes, asparagus, balsamic steak sauce

### **Pan Seared Shrimp and Grits** 25

red peppers, tomatoes, tasso ham, creole pan sauce

### **Maple Glazed Salmon** 20

herb risotto, tarragon carrots

\* **Gluten Free**

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@haywoodslex

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

# wine

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## whites

**Gabriella, Pinot Grigio** *Veneto, Italy 2014 \$7/\$25*

**Les Petits Roucas, Sauvignon Blanc** *Languedoc, France 2013 \$7/\$25*

**Touraine, Sauvignon Blanc** *Marlborough, New Zealand 2014 \$10/\$34*

**Horton, Viognier** *Charlottesville, Virginia 2014 \$12/\$44*

**Barboursville Vineyards, Chardonnay** *Barboursville, Virginia 2014 \$9/33*

**Sonoma-Cutrer Russian River, Chardonnay** *Sonoma, California 2013 \$12/\$44*

**Joseph Phelps Freestone Vineyards, Chardonnay** *Sonoma, California 2012 \$63*

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## reds

**Domaine Des Vercheres, Pinot Noir** *Burgundy, France 2012 \$10/\$34*

**Cherry Tart, Pinot Noir** *Sonoma, California 2013 \$12/\$43*

**Juan Benegas, Malbec** *Mendoza, Argentina 2013 \$8/\$29*

**Cousino-Macul, Merlot** *Central Valley, Chile 2013 \$9/\$32*

**Hullabaloo, Zinfandel** *Napa, California 2012 \$11/\$41*

**Rhino, Cabernet Sauvignon** *Paso Robles, California 2013 \$10/\$34*

**Sivas Sonoma, Cabernet Sauvignon** *Sonoma, California 2012 \$14/\$52*

**Buehler, Cabernet Sauvignon** *Napa, California 2012 \$55*

**Chimney Rock, Cabernet Sauvignon** *Napa, California 2011 \$138*

## sparkling + rosé

**La Marca, Prosecco**

*Veneto, Italy \$9/\$32*

**Can Xa, Cava Brut**

*Barcelona, Spain \$8/\$30*

**Alain Vincey, Brut**

*Champagne, France \$10/\$36*

**Moët Chandon**

*Champagne, France \$11/\$40*

**Serpolet, Rosé**

*Provence, France 2015 \$9/\$34*

