

HAGEL ★ 1891™

NUTS & BOLTS

- EMPANADAS \$7
pork ragu, cheddar, chili ranch
- BUFFALO CHICKEN BITES \$7
sauce, chili ranch, blue cheese, celery, bacon
- CRAB CAKES \$11
blue crab, peruvian pepper, remoulde
- ★ BACON SHRIMP \$8
pancetta wrapped shrimp, tomato jam, grilled asparagus, shaved parmesan, orange rosemary vinaigrette
- BRUSCHETTA \$7
housemade ricotta, spinach, shiitake, cherry tomato, bacon, shaved parmesan
- MEATBALLS \$8
roasted tomato sauce, house made ricotta, parmesan, parsley

SOUP

- FRENCH ONION \$5
focaccia, mozzarella
- SMOKED TOMATO BACON \$5
focaccia crouton, parmesan

GARDENING DEPARTMENT

add grilled chicken (\$5), shrimp (\$6), salmon (\$8) to any salad

- ★ COBB SALAD \$11
chicken, avocado, bacon, egg, feta, tomato, romaine
- ★ APPLE, CRANBERRY SALAD \$7
apple, cranberry, blue cheese, walnut, spinach, citrus vinaigrette
- ★ CHEF ANDREW'S SALAD \$11
white cheddar, salami, olive, sweet pea, egg, oven-roasted cherry tomato, artichoke, mixed green, white balsamic
- ★ SOUTHWEST SALAD \$8
black bean, corn, cucumber, cilantro, jalapeno, red onion, feta, corn tortilla crisp, romaine, chili ranch
- CAESAR SALAD \$7
heart of romaine, focaccia crouton, parmesan, bacon, egg

★ FEATURED SANDWICHES ★

waffle fries or onion strings

- THE 1891 \$16
shaved prime rib roast, horseradish, swiss, beefy au jus, brioche
- HAGEL BURGER \$15
10 oz double stacked house ground short rib burger, cheddar, pickle, red onion, our perfect sauce, brioche

FROM THE GRILL

served with soup or house salad and two sides

- ★ FILET MIGNON \$32
8 oz certified angus beef, red wine demi-glaze
- ★ RIB-EYE \$31
16 oz certified angus beef
- GRILLED OR FRIED QUAIL \$20
2 semi-boneless quail, mushroom pepper sauce
- ★ FAROE ISLAND SALMON \$23
Norwegian salmon, choice of bourbon barbecue, blackened or simply seasoned

LAND & SEA

served with soup or house salad

- ★ BONELESS BEEF SHORT RIBS \$28
roasted potato, seasonal vegetable, red wine broth, citrus zest
- 1/2 BRICK CHICKEN \$20
whipped and buttered potato, local green bean, marcona almond, fennel pollen, chicken jus
- ★ HAGEL STIR-FRY \$18
choice of beef, chicken, shrimp, mushrooms, red onions, bell peppers, broccoli, peas and carrots, teriyaki sauce, rice
- PORK TENDERLOIN \$22
roasted brussels sprouts, bacon, dried cranberry, pistachio, caper, maple preserved apple
- FISH & CHIPS \$19
waffle fries, coleslaw
- HOUSEMADE SPINACH RICOTTA RAVIOLI \$20
shiitake mushroom, oven dried cherry tomato, pine nut, parmesan butter
- SCALLOPS \$24
housemade shrimp tortellini, charred broccolini, beech mushroom, tomato bacon butter sauce
- ★ BLACKENED DAB SOLE \$22
creamed corn, broccolini, pancetta, potato straw, dill

SIDEKICKS (\$4)

- ★ MASHED POTATOES
whipped and buttered
- ★ BAKED POTATO
loaded for \$1 more (cheese, bacon, scallion, sour cream)
- ★ BROCCOLI
roasted, happy butter
- ★ HAGEL HASH
potato, mushroom, red onion, bell pepper
- ★ BRUSSELS SPROUTS
roasted brussels sprouts, bacon, dried cranberry, pistachio, caper
- ★ ASPARAGUS
chargrilled, happy butter
- ★ LOCAL GREEN BEANS
roasted garlic, caramelized onion, marcona almond

HAGEL
★
1891™

EXECUTIVE CHEF ANDREW DEUEL