

# 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