

# HAGEL ★ 1891™

## NUTS & BOLTS

- EMPANADAS.....\$7  
pork ragu, cheddar, chili ranch
- BUFFALO CHICKEN BITES**.....\$8  
chili ranch, blue cheese, celery, bacon
- CRAB CAKES.....\$11  
blue crab, peruvian pepper, remoulade
- ★ **BACON SHRIMP**.....\$8  
pancetta, shrimp, tomato jam, grilled asparagus, shaved parmesan, orange rosemary vinaigrette
- BRUSCHETTA.....\$7  
housemade ricotta, spinach, shiitake, cherry tomato, bacon, shaved parmesan
- MEATBALLS.....\$7  
roasted tomato sauce, house-made ricotta, parmesan, parsley
- FISH FRY**.....\$16  
shrimp, white fish, scallops, calamari, roasted red pepper aioli, tartar sauce

## SOUP

- FRENCH ONION.....\$5  
focaccia, mozzarella
- SMOKED TOMATO BACON...\$5  
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
- MAIN STREET SALAD**.....\$11  
mixed greens, chicken, bacon, tomato, cheddar, crouton, ranch
- CAESAR SALAD.....\$7  
heart of romaine, focaccia crouton, parmesan, bacon, egg
- ★ **APPLE CRANBERRY SALAD**.....\$7  
apple, cranberry, blue cheese, walnut, spinach, citrus vinaigrette
- ★ **SOUTHWEST SALAD**.....\$8  
black bean, corn, cucumber, cilantro, jalapeno, red onion, feta, corn tortilla crisps, romaine, chili ranch

## HAND TOOLS

served with house fries or onion strings

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

## FROM THE GRILL

served with soup or house salad and two sides

- ★ **RIB-EYE**.....\$32  
16 oz certified angus beef
- GRILLED OR FRIED QUAIL**.....\$20  
2 semi-boneless quail, mushroom pepper sauce
- ★ **FAROE ISLAND SALMON**.....\$24  
Norwegian salmon, choice of blackened, simply seasoned or house barbecue

## HEAVY MACHINERY

served with soup or house salad

- ★ **BEER-BRAISED BABY BACK RIBS**.....\$24  
house barbecue sauce, mom's ham mac and cheese, coleslaw
- BEEF & BROCCOLI**.....\$28  
8 oz certified angus beef skirt steak, charred broccoli, house fries, caper raisin vinaigrette, shaved parmesan, cracked black pepper
- 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 or shrimp, mushrooms, red onions, bell peppers, broccoli, peas and carrots, teriyaki sauce, rice
- PORK TENDERLOIN**.....\$22  
roasted brussels sprouts, bacon, dried cranberry, pistachio, capers, maple preserved apple
- FISH & CHIPS**.....\$20  
house fries, coleslaw
- HOUSE-MADE SPAGHETTI**.....\$22  
certified angus beef bolognese, asparagus, shiitake, parmesan, parsley
- CHICKEN PICCATA**.....\$24  
sage, prosciutto, house-made fettuccine, sweet peas, parmesan, caper butter sauce
- ★ **BLACKENED DAB SOLE**.....\$22  
creamed corn, broccolini, pancetta, potato straws, dill

## SPARE PARTS (\$4)

- MOM'S HAM MAC AND CHEESE**(\$6)  
swiss, havarti, gruyère, muenster, black forest ham
- ★ **MASHED POTATOES**  
whipped and buttered
- ★ **BAKED POTATO**  
loaded for \$1 more (cheese, bacon, scallions, sour cream)
- ★ **BROCCOLI**  
roasted, happy butter
- ★ **HAGEL HASH**  
potato, mushroom, red onion, bell pepper

- ★ **BRUSSELS SPROUTS**  
roasted brussels sprouts, bacon, dried cranberry, pistachio, capers
- ★ **ASPARAGUS**  
chargrilled, happy butter
- ★ **LOCAL GREEN BEANS**  
roasted garlic, caramelized onion, marcona almond

**HAGEL**  
★  
**1891**™

EXECUTIVE CHEF ANDREW DEUEL