

# HAGEL

1891™

## NUTS & BOLTS

**EMPANADAS** ..... \$7.5  
pork ragu, cheddar, chili ranch

**BUFFALO CHICKEN BITES** ..... \$8.5  
chili ranch, blue cheese, celery, bacon

**CRAB CAKES** ..... \$11.5  
blue crab, peruvian pepper, remoulade

★ **BACON SHRIMP** ..... \$8.5  
pancetta, shrimp, tomato jam, grilled asparagus,  
shaved parmesan, orange rosemary vinaigrette

**LOADED FRIES** ..... \$8.5  
waffle fry, cheddar cheese sauce, shredded  
cheddar, shredded mozzarella, bacon bits,  
scallion (for house fry add \$1.5)

★ **COBB SALAD** ..... \$11.5  
chicken, avocado, bacon, egg, feta, tomato,  
romaine

**MAIN STREET SALAD** ..... \$11.5  
mixed greens, chicken, bacon, tomato,  
cheddar, crouton, ranch

**CAESAR SALAD** ..... \$7.5  
heart of romaine, focaccia crouton,  
parmesan, bacon, egg

## SOUP

**FRENCH ONION** ..... \$5.5  
focaccia, mozzarella

**SMOKED TOMATO BACON** ..... \$5.5  
crouton, parmesan



## GARDENING DEPARTMENT

add grilled chicken (\$5.5), shrimp (\$6.5), salmon (\$8.5) to any salad

★ **APPLE CRANBERRY SALAD** ..... \$7.5  
apple, cranberry, blue cheese, walnut,  
spinach, citrus vinaigrette

★ **SOUTHWEST SALAD** ..... \$8.5  
black bean, corn, cucumber, cilantro,  
jalapeno, red onion, feta, corn tortilla crisps,  
romaine, chili ranch



## HAND TOOLS

served with waffle fries or onion strings

\*seasoned house fries add \$1.5

\*loaded fries add \$2 \*sub soup add \$2.5



**THE 1891** ..... \$16.5  
shaved prime rib roast, horseradish, swiss, beef au jus,  
brioche

**HAGEL BURGER** ..... \$15.5  
10 oz double-stacked, house-ground short rib burger,  
cheddar, pickle, red onion, secret sauce, brioche

## FROM THE GRILL

served with house salad

and baked potato

\*sub soup add \$2.5

- ★ RIB-EYE ..... \$32.5  
16 oz certified angus beef

- GRILLED OR FRIED QUAIL ..... \$20.5  
2 semi-boneless quail, mushroom pepper sauce

- ★ FAROE ISLAND SALMON ..... \$24.5  
Norwegian salmon, choice of blackened, simply seasoned or house barbecue

## HEAVY MACHINERY

served with house salad

\*sub soup add \$2.5

- BEER-BRAISED BABY BACK RIBS ..... \$24.5

house barbecue sauce, mom's ham mac and cheese

- BEEF & BROCCOLI ..... \$28.5

8 oz certified angus beef strip loin, charred broccoli, house fries, caper raisin vinaigrette, shaved parmesan, cracked black pepper

- ★ HAGEL STIR-FRY ..... \$19.5

choice of beef, chicken or shrimp, red onions, bell peppers, broccoli, peas and carrots, teriyaki sauce, rice

- PORK TENDERLOIN ..... \$22.5  
roasted brussels sprouts, bacon, dried cranberry, pistachio, capers, maple preserved apple

- FISH & CHIPS ..... \$20.5

house fries, tartar sauce  
\* beer battered add \$1.5

- CHICKEN PICCATA ..... \$24.5

sage, prosciutto, house-made fettuccine, sweet peas, parmesan, caper butter sauce

- ★ BLACKENED DAB SOLE ..... \$22.5

creamed corn, broccolini, pancetta, potato straws, dill

## SPARE PARTS (\$4.5)

### MOM'S HAM MAC AND CHEESE (\$6.5)

swiss, havarti, gruyère, muenster, black forest ham

- ★ BAKED POTATO (\$2.5)  
loaded for \$1.5 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

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EXECUTIVE CHEF ANDREW DEUEL

SOUS CHEF ALEXIS LONG