

hackberry's

dinner menu

serving dinner from 4:30 to 9 p.m. • monday–saturday

S o u p & S a l a d s

Soup du Jour

cup \$2.50 • bowl \$4

French Onion Gratin

caramelized onion, Grand Cru Gruyère, garlic toast points—baked until bubbly and golden brown \$5

Grilled Salmon Salad

grilled Salmon, celeriac, red onion, toasted pine nuts, mixed greens, citrus vinaigrette \$14

Marinated Beet Salad (v)

roasted beets, celeriac, red onion, arugula, fresh horseradish, creamy bleu cheese dressing \$8

Steak Salad

marinated flank steak grilled to your liking, mixed greens, red onion, crispy bacon, creamy Bleu cheese dressing \$12

The following sandwiches and entrées are served with your choice of homemade soup, salad made with organic spring greens, or hackberry's wild rice salad made with local wild grains. Substitute French Onion Gratin for \$2

S a n d w i c h e s

Bistro Burger

½ lb. of locally raised St. Brigid's organic seasoned ground beef chuck, cheddar, chipotle sauce, lettuce, and onion on a multigrain Kaiser roll \$10

Curried Chicken Salad Sandwich

slow-roasted Amish chicken, apple, golden raisins, onion, celery and toasted cashews with lettuce on wholegrain wheat berry bread \$9

Portobello Burger (v)

garlic-herb marinated portobello, sweet onion marmalade and creamy Havarti topped with baby arugula on a ciabatta roll with aioli \$12

Classic Reuben

house-cured shaved corned beef, Swiss cheese and sauerkraut, finished with our own Russian dressing on marble rye \$9

Chicken Ciabatta

garlic-herb marinated Amish chicken, pancetta, roasted red pepper, Swiss cheese and arugula on a ciabatta roll with aioli \$10

Hackberry's Veggie Burger (v)

a light and flavorful blend of carrot, mushroom, zucchini, red bell pepper, pinto beans and oats, lettuce and onion on a multigrain Kaiser roll with a side of pesto mayonnaise \$8

E n t r é e s

Mac N' Cheese (v)

roasted red pepper, onion, and red chard sautéed and tossed with our three-cheese mornay, herbed bread crumbs \$8

Chicken Linguine

garlic-herb marinated chicken, portobellos, red chard and knife-cut linguine tossed with a roasted red pepper cream sauce \$16

Cajun Gnocchi

red and green bell peppers, onion, garlic, tomato, peas, house-smoked chicken and andouille sausage, potato gnocchi, and Parmesan \$14

Tuscan Salmon

grilled salmon, onion, garlic, red and green bell peppers, pancetta, white bean ragoût and Grana Padano \$18

Curried Vegetable Risotto (v)

yellow squash, carrots, zucchini, portobellos, onion, garlic, red chard, Grana Padano \$12

Asian Stir Fry (v)

bok choy, onion, red and green bell peppers, broccoli, cauliflower and pea pods over brown rice \$9 add chicken \$4

o n t h e s i d e

salad made with organic spring greens \$2.75 •
hackberry's wild rice salad made with local wild grains \$2.50 • side of sautéed veggies \$3 •
top any burger with your favorite cheese 75¢



all of our fish and seafood are fresh and certified sustainable

gluten-free bread & pasta available • (v) vegetarian or vegetarian option available • extra plate charge \$2.25
18% gratuity is added for groups of 10 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 3-603.11