

## Hopleaf's Lunch Menu

### ◆ ◆ Mussels ◆ ◆

**Mussels for One—\$14**   **Mussels for Two—\$25**

Atlantic mussels from Maine served w/frites & aioli.

◆ Please Choose a Style: ◆

#### Belgian-Style, in Beer

steamed in Blanche de Chambly w/sliced shallots,  
celery, thyme, & bayleaf

#### Green Curry Coconut & White Wine Broth

w/sweet potato, shallot, ginger, cilantro and miso lime butter

### ◆ Sandwiches ◆

#### Toasted Nueske Ham—\$15

on pumpernickel; gruyere cheese & apple/tarragon coleslaw,  
& pommes frites

#### Grass-fed Brisket—\$14

on light rye; Montreal-style dry rub,  
slow-roasted while wrapped in bacon;  
w/stone-ground mustard, housemade dill pickle,  
& pommes frites

#### Fried Catfish Hoagie—\$14

farm-raised by Heartland Catfish, (Itta Bena, Mississippi)  
cornmeal-dusted, remoulade, lemon/tabasco pickles & frisée,  
& pommes frites

#### CB&J—\$14

on sourdough; house-made cashew butter,  
fig jam & raclette cheese, pan-fried;  
w/Stilton mac-&-cheese, & house-made potato chips

#### Duck Reuben—\$16

on marble rye; Pekin duck breast, slow-roasted,  
w/cranberry cream cheese spread, house-made sauerkraut,  
emmenthaler, & pommes frites

#### Beelers Pork Schnitzel—\$14

on pretzel bun; panko-crusting w/whole grain mustard aioli,  
grilled/pickled cabbage, & pommes frites

Menu as of Nov. 28, 2018

/// Hopleaf uses a transfat-free frying oil—100% canola ///

Availability of ingredients may make substitutions necessary.

1 check per table, please!

No outside food or beverages to be brought in.

## Hopleaf's Lunch Menu

### ◆ Appetizers ◆

#### Bitterballen —\$9

pork sausage & vegetable gravy croquettes, panko-breaded,  
w/smoky mustard aioli

#### Charcuterie Trio—\$14

with cheese, add \$5

Chef's choice of three. Ask your server about today's selections.

#### Pan-Roasted Brussels Sprouts —\$9

w/mustard vinaigrette & cider-plumped cranberries

#### Onion Rings w/spicy mustard aioli—\$7

### ◆ Salads ◆

#### Wilted Radicchio—\$9

w/chipotle squash purée, toasted walnuts, goat cheese,  
cider/compressed apples, honey-sherry vinaigrette

#### Fall Vegetable—\$9

mesclun mix w/ shaved carrots, toasted pepitas, plumped  
cranberries, pickled fennel, maple-cider vinaigrette

#### Kale—\$9

w/apples, roasted beets, crispy freekeh,  
toasted pumpkin seed-sherry vinaigrette

### ◆ Daily Soup(s)—Market Price ◆

Ask your server for details.

### ◆ Sides—\$6 ◆

◆ Macaroni-&-Stilton-Cheese ◆ Dill Potato Salad ◆  
◆ Side Salad ◆ House-Made Potato Chips ◆ Pommes Frites

### ◆ Cheese—\$14 ◆

Artisanal Cheese served w/paired accompaniments

### ◆ Desserts—\$8 ◆

Please ask your server for Dessert Menu