



◆ ◆ Our Specialty ◆ ◆

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

Atlantic mussels from Maine served w/frites & aioli.

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, miso lime butter

◆ Appetizers ◆

Bitterballen —\$9

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

Butternut Squash & Kale Gratin —\$10

w/curried coconut milk cream, sweet pepita crumb, cilantro, lime

Pan-Roasted Brussels Sprouts —\$9

w/mustard vinaigrette & cider-plumped cranberries

Onion Rings —\$7

w/spicy mustard aioli

Daily Soup(s)—Market Price

Ask your server for details

◆ Charcuterie ◆

Trio—\$14 with cheese, add \$5

Chef's Choice of Three. Ask your Server about today's selections.

◆ Cheese ◆

Artisanal Cheese—\$14

served w/paired accompaniments

◆ Salads ◆

Wood-Grilled Radicchio—\$9

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

Fall Vegetable —\$9

mesculin 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

◆ Sides—\$6 ◆

◆ Macaroni & Stilton Cheese ◆ Dill Potato Salad ◆ Side Salad ◆

◆ Belgian-Style Pommes Frites ◆ House-Made Potato Chips ◆



◆ Sandwiches ◆

Toasted Nueske Ham—\$15

on pumpernickel; gruyère 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; pomme 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

◆ Entrees ◆

Steak Frites—\$32

wood-grilled prime black Angus ribeye from Creekstone Farms (Kansas)
w/your choice of maitre d' butter or seasonal butter—(please ask your server); pommes frites

House-made Sausage Platter—\$22

3 varieties of sausage wood-grilled, served with seasonal accompaniments

Wood Grilled Chicken—\$20

garlic-marinated dark meat quarter, beer-glazed root vegetables, chive spaetzle, grilled lemon

Pan-Seared Great Lakes Whitefish—\$23

w/sweet potato-cauliflower hash with Brussels sprout leaves, parsnip purée, grilled maitake polenta croutons, shaved Brussels sprout salad

Wood-Grilled Broccoli—\$18

w/cashew romesco, roasted squash, spelt, herb-cashew gremolata

◆ Desserts ◆

Goat Cheese Cheesecake—\$8

w/cashew-thyme crust, cranberry-raisin-sage chutney, Maldon sea salt

Lemon Thyme Poundcake—\$8

w/brown sugar-vanilla whipped mascarpone, lemon syrup, blueberry-lavender compote, torn mint

Coffee Ancho Chili Brownie—\$8

w/Great Lakes Edmund Fitzgerald ice cream, dulce de leche, toasted almonds

/// 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.