

## 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

#### Herbed White Wine & Seafood Broth

sautéed w/fennel, shallot, celery, garlic;  
w/fennel fronds & tarragon-roasted garlic butter

### ◆ Sandwiches ◆

#### Toasted Nueske Ham —\$15

on pumpkinseed; 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/tabsco 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-crust w/whole grain mustard aioli,  
grilled/pickled cabbage, & pommes frites

### ◆ Sides—\$6 ◆

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

/// 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.

Menu as of Apr. 20, 2019

## 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.

#### Roasted Beets —\$8

w/Calabrian chili marinade, smoked honey,  
sesame cashews, & scallions

#### Onion Rings

w/spicy mustard aioli—\$7

### ◆ Salads ◆

#### Cauliflower & Parsnip —\$9

roasted cauliflower, shaved parsnip, frisée, citrus,  
pickled golden raisins, fried capers, pistachio-cashew dukkah,  
tahini vinaigrette

#### Beet —\$10

raw beets, shaved carrot, lemon compressed fennel, walnuts,  
goat cheese-cumin vinaigrette, mixed greens, arugula

#### Spring Veg —\$9

thin-sliced asparagus, radish, toasted pinenuts, local hardboiled egg  
& baby arugula, w/sherry & brown butter vinaigrette

### ◆ Daily Soup(s)—Market Price ◆

Ask your server for details.

### ◆ Cheese—\$14 ◆

**Artisanal Cheese** served w/paired accompaniments

### ◆ Desserts—\$8 ◆

#### Goat Cheese Cheesecake

w/cashew-thyme crust, sour cherry compote, Maldon sea salt

#### Lemon Thyme Poundcake

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

#### Founders Breakfast Stout Mousse

chocolate mousse, coffee marshmallow, cocoa nibs