

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 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; Peking 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

◆ 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 Aug. 2, 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

Watermelon —\$9

gin-compressed watermelon, cucumbers, pickled peppers,
toasted pistachio purée, arugula, sunflower seeds,
lemon-dill vinaigrette, French feta

Heirloom Tomato —\$10

mixed heirloom tomatoes, perline mozzarella, capers,
pepita crumb, frisée, balsamic 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