



◆ ◆ 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

**Herbed White Wine
& Seafood Broth**

Sauteed with fennel, shallot, celery, garlic
w/fennel fronds & tarragon-roasted garlic butter

◆ Appetizers ◆

Bitterballen —\$9

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

Black Garlic & BBQ-Spiced Spence Farm Carrots —\$10

Wood grill-charred local carrots w/maple spiced goat cheese, toasted hazelnut,
lime-chive vinaigrette and fresh mint

Roasted Beets —\$8

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

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 ◆

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

◆ Sides—\$6 ◆

◆ Macaroni & Stilton Cheese ◆ 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
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

Pan-Roasted Amish Chicken—\$20

garlic-marinated dark meat quarter, w/asparagus/maitake/potato hash, carrot purée & grilled lemon

Grilled North Road Salmon—\$25

w/tarragon-fava bean purée, mustard greens, roast garlic, petite herb salad

Roasted Iroquois Cornmeal Cake—\$17

w/sweet corn sauce, grilled zucchini-summer squash-miataki mushroom hash, pickled peppers, chive oil

◆ Desserts ◆

Goat Cheese Cheesecake—\$8

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

Lemon Thyme Poundcake—\$8

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

Founders Breakfast Stout Mousse—\$8

chocolate mousse, coffee marshmallow, cocoa nibs

/// 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.