

## 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 pumpnickel; 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 —\$15

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

### ◆ 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 Jan. 31, 2020

## 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.

#### Pickle Plate —\$7

w/assorted house made pickles, whole grain mustard, toast points

#### Onion Rings—\$7

w/spicy mustard aioli

### ◆ Salads ◆

#### Cauliflower & Parsnip —\$9

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

#### Shaved Brussels Sprout—\$9

w/radishes, citrus-&-black olive compressed celery root, grapefruit,  
toasted hazelnuts, lemon-poppy seed vinaigrette

#### Kale —\$9

w/pickled apple, roasted beets, blue cheese, toasted black walnuts,  
smoked apple vinaigrette

### ◆ Daily Soup(s)—Market Price ◆

Ask your server for details.

### ◆ Cheese—\$14 ◆

**Artisanal Cheese** served w/paired accompaniments

### ◆ Desserts ◆

#### Goat Cheese Cheesecake —\$9

w/cashew crust, Maldon salt, tart cherry-red wine sauce

#### Poached Apple & Cranberry Crepe —\$8

brown butter crepe w/cider poached apples, cranberry coulis,  
ginger-apple butter, cardamom mascarpone, crushed pepitas

#### Oatmeal Stout Chocolate Cake —\$8

caramel "Samoa" filling, coconut-chocolate dulce de leche,  
toasted almond