



◆ ◆ 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

Slagel Farms Beef Kielbasa —\$14

housemade & smoked Kielbasa sausage, duck fat hashbrown, herbed creme fraîche, beet horseradish, cornichon

Pan-Seared Brussels Sprouts —\$10

w/bacon, house kimchi vinaigrette, pepitas, scallion

Pickle Plate —\$7

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

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

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

◆ 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—\$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

◆ Entrees ◆

Steak Frites—\$32

10-12oz ribeye, 100% grass-fed, humanely raised, hormone/antibiotic-free certified Angus beef wood-grilled, w/your choice of maitre d' butter or seasonal butter—(please ask your server); pommes frites

Slagel Farms Flemish Stew—\$17

local beef stew meat cooked in Palm Spéciale Belge Ale w/bacon, roasted potatoes, carrots & celery root

Amish Chicken Two Ways—\$22

marinated & wood-grilled airline breast and sous vide & fried leg w/crispy smashed lemon-&-herb potatoes, glazed cipollini onions, smoky tomato & eggplant sauce, crispy freekeh gremolata

Pan-Seared Arctic Char —\$21

w/spiced squash purée, roasted sweet potato-maitake sauté, pickled grapes, cashew-pistachio dukkah

Wood Grilled Cauliflower—\$17

w/marinated cauliflower, red lentil-squash purée, herbed quinoa, roast parsnips, lime yogurt, spiced pepitas, golden raisins, cilantro

◆ 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 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.