

HOPLEAF'S MENU *as of OCT. 25, 2020 late afternoon*

Please wear your mask when engaging with staff anywhere at Hopleaf and when you get up from your table.

SANDWICHES *all w/our Pommes Frites*

Nueske Ham—\$18

on pumpernickel w/gruyere cheese, tarragon slaw & herb aioli

CBJ—\$18

on sourdough w/housemade cashew butter, fig jam, & raclette; w/Stilton mac-&-cheese

Grass-fed Brisket—\$18

on light rye w/whole-grain mustard & dill pickle

Brat Burger—\$15

house-ground bratwurst-spiced pork patty seared off w/sautéed kraut'n'onions & emmentaler; on onion bun w/mustard aioli & lemon Tabasco pickles

Pork Schnitzel—\$15

buttermilk-brined pork loin pounded thin & coated in breadcrumbs, fried crispy; on a pretzel bun, w/smoky pickled cabbage & mustard aioli

Catfish Hoagie—\$16

cornmeal-&-seasoned flour-crust catfish filet; on a brioche hoagie roll w/remoulade, lemon Tabasco pickles & friséc

WINES ON DRAFT

are priced by 1/4, 1/2, Full (750ml) Carafes

WHITE :

Pratsch 2018 Grüner Veltliner 11.5% —\$12/\$24/\$32

Vina Robles Chardonnay 14.5% —\$12/\$24/\$32

Chateau La Freynelle AOC 2019 Bordeaux Blanc

12.5%

60% Sauv. Blanc, 30% Semillon, 10 Muscadelle —\$13/\$26/\$36

ROSÉ :

Domaine de la Patience —\$12/\$24/\$32

2018 Vin de Pays Pont du Gard Rosé

Costières de Nîmes—80% Grenache 20% Syrah

Domaine Julien & Fils —\$12/\$24/\$32

2018 Murviel les Béziers IGP 50% Cinsault 50% Grenache

RED :

Famille Perrin 2017 Côtes du Rhone

60% Grenache, 20% Syrah, 20% Mourvedre —\$12/\$24/\$32

Vina Robles 2017 Cabernet Sauvignon 14%

—\$13/\$26/\$36

St Andre Corbin St Georges-St Emilion 14%

2017 Bordeaux 70% Cabernet Sauvignon 30% Merlot

—\$13/\$26/\$36

Meta 2018 Sonoma Pinot Noir 13.5% —\$13/\$26/\$36

WINES IN BOTTLES

Please see the separate menu for our beautiful list!

CHARCUTERIE — \$22

capicola, calabrese salami, prosciutto, Prairie Breeze cheese, w/ rustic polenta bread, olive oil & antipasto olives

KIELBASA — \$15

house-made and -smoked Kielbasa sausage, w/fried potatoes covered in garlic-herb aioli, smoky pickled red cabbage & whole grain mustard

BELGIAN-STYLE MUSSELS For One—\$15 / For Two—\$26

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme & bay leaf; w/Pommes Frites

SPECIALS *while they last!*

• **Soup: Tomato** w/ cheese-garlic croutons \$7

• **Stagel Farm Boar Ragu — \$20 *dinner only***

local boar shoulder stewed w/carrots, onion, celery, garlic, tomatoes & warm spices; served over roasted garlic-goat cheese polenta, roasted cauliflower & pinenut-orange zest-herb gremolata

SIDE SALAD — \$6

mesclun mix, cherry tomatoes, red wine vinaigrette

ENTRÉE SALAD — \$10

mesclun mix, cherry tomatoes, house-pickled veg, crumbled bleu cheese, red wine vinaigrette

ADD BACON — \$1

CAULIFLOWER SALAD — \$9

roasted cauliflower, shaved carrot, baby friséc, orange supremes, pickled golden raisins, fried capers, pistachio-cashew dukkah, tahini vin

Sides: **MAC & CHEESE — \$7** **FRITES — \$7**

HOT COCKTAILS *New!* — \$10 each

• **BOURBON, HONEY, LEMON** • **GIN, CURAÇAO, CITRUS**

• **RYE, FERNET, MAPLE** • **RUM, BUTTERED, SPICED**

• **TEQUILA, BLACK BERRY, SAGE, AGAVE**

BEERS & CIDERS *Please see other side....*

BEERS IN BOTTLES & CANS

Belgians

VAN STEENBERGE

Gulden Draak 10.5% 11.2 oz. \$10
Piraat 10.5% 11.2 oz. \$10

DEDOLLE BROUWERS

Their 40th Anniversary year!
Arabier 8% 11.2 oz. \$12.
Oerbier 9% 11.2 oz. \$12.
Dulle Teve 10% 1.2 oz. \$12.

SAISON DUPONT 6.5% 375ml \$13.

DUVEL 9.5% 11.2 oz. \$10.

GREEN'S QUEST

Gluten-Free Lager 4.1%
500ml. \$11.

Trappists & Abbeys

CHIMAY

Première (Red) 7% 11.2oz. \$10.
Cinq Cents (White) 8%
11.2oz. \$10.
Grande Reserve (Blue) 9%
11.2oz. \$10.

WESTMALLE

Dubbel 7% 11.2oz. \$12.
Tripel 9.5% 11.2oz. \$12.

ORVAL 6.2% 11.2oz. \$12.

ROCHEFORT

"6" 7.5% 11.2oz. \$10.
"8" 9.2% 11.2oz. \$12.
"10" 11.5% 11.2oz. \$14.

Lambics

Traditional—Modern—

3 FONTEINEN

Oude Gueuze 6.2%
12.7oz. \$25.

Oude Kriek 6.5%
12.7oz. \$30.

Homage 5.3%
750ml. \$50.

Cuvée Armand & Gaston
6.5% 12.7oz. \$30.

DE CAM

Oude Lambiek 4.8%
750ml. \$50.

VAN HONSEBROUCK

St. Louis Gueuze Fond Tradition
5%. 11.2oz. \$14.
St. Louis Fond Tradition Kriek . .
6.5%. 12.7 oz. \$14.

HANSSENS ARTISANAAL

Oude Gueuze 5.8% 375ml. \$15.
Scarenbecca Kreik 6.4%
375ml. \$25.

BOON

Geuze 6.5% 750ml. \$25.
Kriek 2012, '13 or '14
5% 11.2oz. \$12.

Oude Geuze a l'Ancienne
—Numbered Casks 330ml. \$28.
Vat 91—(Calvados cask) 8%
Vat 92—(wine, Rhône Valley) 8%
Vat 108—(wine) 8%
Vat 110—(cognac cask)

LINDEMANS

◆ Peche 3% 250ml. \$9.
◆ Framboise 4% 250ml. \$9.
◆ Ginger Gueuze 6%
750ml. \$45.
Cuvée René Oude Kriek 7%
750ml. \$45

TIMMERMANS

Oude Gueuze 750ml. \$25.
Oude Kriek 750ml. \$25.

USA

GOOSE ISLAND Chicago

BCS 2017 Barleywine 14.1%
16.9oz. \$30.

BCS 2019 Wheatwine 15.4%
16.9oz. \$30.

Madame Rose 6.5%
765ml. \$48.

Gillian 9.5% 765ml. \$48.

BELL'S Michigan

Porter 5.6% 12oz. \$5.
Amber 5.8% 12oz. \$5.

DOVETAIL Chicago

Vienna Lager 16 oz Can. \$6.

HALF ACRE Chicago

Daisy Cutter 5.6% 16oz Can. \$6.

NEW HOLLAND Michigan

Dragon's Milk 11%
12oz. \$7.50.

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DRAFT BEERS

Lagunitas DayTime IPA 4%
—\$6 pint

5 Rabbit Chinga Tu Pelo 4.8%
Blonde Ale —\$6 pint

Dovetail Lager 4.8%
—\$7.50 tall glass

Hirter Morchl Dunkel Lager 5%
—\$7 glass 500ml

Unibroue Blanche du Chambly
5%
—\$6.50 goblet

Allagash White 5.1% —\$7 pint

Firestone Walker Pivo Pils 5.3%
—\$6.50 glass

Metropolitan Flywheel 5.5%
—\$6 pint

Dogfish Head 60-Minute IPA 6%
—\$7 pint

Great Lakes Edmund Fitzgerald
5.8% Porter —\$6 pint

Maplewood Son of Juice 6.3%
—\$7 pint

Three Floyds Zombie Dust 6.4%
—\$8 pint

Revolution Anti Hero IPA 6.5%
—\$6.50 pint

Sierra Nevada Hazy Little Thing
6.7% —\$7 pint

Ommegang Pale Sour 6.9%
—\$7 goblet

Bells Two Hearted Ale 7%
—\$7.50 pint

New Belgium La Folie 7%
Sour Brown Ale —\$10 goblet

Planks Dunkel Weizenbock
7.9% —\$6 half pint

Spiteful Working for the Weekend
7.9% DIPA —\$6 goblet

Half Acre Logue 8.2%
DIPA —\$6 half pint

NORTH COAST Fort Bragg, CA

Le Merle 7.9% 375ml. \$10.
Old Stock Ale 12oz. \$7.

ODELL Fort Collins, Colorado

Sippin' Pretty 4.5% 12oz Can \$6.
Fruited Sour: Acai, Guava, & Elderberry

VIRTUE CIDER Michigan

Michigan Apple 5.5% 12oz Can \$6.
Pear 5% 12oz Can \$6.
Rosé 6.7% 12oz Can \$6.
Brut 6.7% 12oz Can \$6.

Boulevard Tank 7 8.5% —\$7 goblet
Belgian Farmhouse style

Three Floyds Permanent Funeral
10.5% Pale Ale —\$8 half pint

Stone Woot Stout 2019 11.5%
*BBA Imperial Stout w/malted rye
& wheat, & pecans* —\$6 bell glass

BELGIANS on draft

Boon Kriek 4% —\$10 aspen glass
Chimay Dorée 4.8% —\$10 goblet

St Louis Gueuze Fond Tradition
5% —\$12 goblet

Palm 5.4% —\$6 goblet

Rodenbach Gran Cru 6%
—\$12 glass

De Brabandere Petrus Red 8.5%
aka Aged Red —\$9 aspen glass

Poperings Hommelbier 7.5%
—\$12 goblet

Barbär 8% —\$10 goblet

Dupont Bière de Miel 8%
Saison with Honey —\$12 goblet

Maredsous 8 Brune 8%
—\$10 goblet

Kwak 8.4% —\$12 glass

Tripel Karmeliet 8.4%
—\$12 goblet

Delirium Tremens 8.5%
—\$12 goblet

Dupont Avec les Bon Voeux 9%
—\$12 goblet

St. Bernardus Abt 12 10%
—\$12 goblet

CIDERS on draft

Tandem Cider Smackintosh 4.5%
—\$6 goblet

Uncle John's Cranberry Apple
6.5% —\$6 goblet

Farnum Hill Dooryard Cider
7.5% —\$10 goblet

Europe

KROMBACHER Weizen NA
(Non-Alcoholic) Germany
11.2oz. \$5.

PILSNER URQUELL Czech Republic
4.4% 16oz Can. \$5.

GUINNESS Ireland
Pub Draft 4.2% 14.9 oz Can. \$6.