

Dinner at Hopleaf

OUR SPECIALTY

MUSSELS FOR ONE—\$16 MUSSELS FOR TWO—\$25

Atlantic mussels from PEI served w/frites & aioli.

BELGIAN-STYLE, IN BEER

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme, bay leaf & butter

CHARCUTERIE & CHEESE

\$22

Chef's selection of sliced meats and cheese with bread and accoutrements ♣

SALADS

SIDE—\$6

mesclun mix, cherry tomatoes, red wine vinaigrette ✨ ◆

BEET—\$9

marinated beets, freekeh w/goldenraisins, shaved fennel, arugula, pepitas, Dovetail Lambic vinaigrette ✨

ENTRÉE—\$11

mesclun mix, cherry tomatoes, pickled red onions, shaved carrots, sunflower seeds, red wine vinaigrette ✨ ◆

ADD BACON—\$1

SIDES

MAC & BEER CHEESE—\$8

w/house beer cheese sauce, topped w/bacon bread crumbs

FRITES—\$7

ROASTED BROCCOLI—\$9

w/sesame-miso, fried garlic, scallions, & calabrese butter ✨ ◆

Key: ✨ VEGAN ✨ VEGETARIAN ◆ GLUTEN-FREE ♣ NUTS



We are Delighted to Welcome You Back!

Dinner at Hopleaf

SANDWICHES

served w/pommes frites

TOASTED NUESKE HAM—\$18

on pumpnickel; gruyère cheese & apple-tarragon coleslaw

BRATWURST BURGER—\$16

on onion bun; house brat patty w/mustard aioli, Emmenthaler cheese, grilled onion/kraut mix.

FRIED CHICKEN—\$15

on a glazed potato roll; buttermilk-brined Amish chicken thighs coated in seasoned flour and fried crispy; w/special sauce & housemade pickles

CB&J—\$16

on sourdough; housemade cashew butter, fig jam, & raclette cheese; pan-fried ♣♣

BRISKET REUBEN—\$18

on marbled rye; w/1000 island, Emmenthaler cheese, & sauerkraut; pan-fried

ENTREES

STEAK FRITES—\$40

12oz ribeye, boneless, hormone-free, antibiotic-free Iowa beef grilled over oak, w/seasonal butter, on top of pommes frites ♦

WOOD-GRILLED SLAGEL FARMS PORK CHOP—\$28

cider-brined, served over red wine-braised cabbage, crispy potatoes w/garlic herb vinaigrette, & compressed apple relish ♦

PAN-FRIED SALMON —\$27

w/leek & snap pea couscous, beet-yogurt purée, frizzled leeks & lemon butter

GRILLED CAULIFLOWER—\$21

marinated & wood-grilled cauliflower head w/golden raisin freekeh, celery root-tumeric purée, blistered cherry tomatoes, & chili crisp vinaigrette ✨

DESSERT

VEGAN CHOCOLATE CAKE —\$10

w/coconut-chocolate-strawberry cream & fresh strawberry ✨

GERMAN APPLE CAKE —\$10

w/maple whipped cream frosting, caramel drizzle, & candied cashews ♣

--- 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.