

## Dinner Menu

### OUR SPECIALTY

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

*Atlantic mussels from Maine 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 \*

#### ASPARAGUS—\$10

shaved & compressed asparagus, arugula, radish, pickled aji dulce peppers, charred carrot vinegrette, chili crunch almonds \*♦♣

#### 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 buter \*♦

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### SANDWICHES

*All served with our famous pommes frites*

#### TOASTED NUESKE HAM—\$18

on pumpernickel; gruyère cheese & apple-tarragon coleslaw

#### 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

### ENTRÉES

#### PAN-ROASTED SALMON—\$27

w/beet-yogurt purée, spring vegetable couscous, lemon butter, frizzled leeks

#### OVEN-ROASTED CAULIFLOWER—\$21

marinated cauliflower head w/golden raisin freekeh, tumeric-celery root purée, blistered cherry tomatoes, charred carrot vinaigrette \*

#### SAUSAGE PLATE—\$18

2 varieties of locally made sausages (types rotate), German potato salad w/ bacon & dill, beet horseradish & whole grain mustard ♦

### 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 ♣

--- HOPELEAF 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.

Key: \* VEGAN ♣ VEGETARIAN ♦ GLUTEN-FREE ♣ inc. NUTS

