

Weekday 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 *

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

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SANDWICHES

TOASTED NUESKE HAM—\$18

on pumpernickel; gruyère cheese & apple-tarragon coleslaw; pommes frites

BRATWURST BURGER—\$16

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

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

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.

Delighted to Welcome You Back!

