

## The 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/golden raisins, shaved fennel, arugula, pepitas, Dovetail Lambic vinaigrette \*

**ASPARAGUS—\$10**

shaved & compressed asparagus, arugula, radish, pickled Fresno 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 & APPETIZERS

**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 \*♦

--- 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.

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### SANDWICHES

*All served with our famous pommes frites*

**TOASTED NUESKE HAM—\$18**

on pumpernickel; gruyère cheese, herb aioli, 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

**GREAT LAKES WHITEFISH—\$16**

beer-battered & crispy-fried; green goddess tartar sauce, friséc

### ENTRÉES

**GRASS-FED RIBEYE WILLOW CREEK FARM, WI—\$40**

12oz boneless ribeye, hormone- and antibiotic-free, cooked on our wood-burning grill; w/Calabrese butter on top of our house pomme frites

**WOOD-GRILLED 1/2 CHICKEN—\$21**

house-brined & marinated Amish chicken w/grilled zucchini, smoked tomato polenta cake, mustard beer-b-que sauce, pickled Fresno chilis

**WOOD-GRILLED 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 STRAWBERRY SHORTCAKE—\$10**

warm shortbread biscuit, macerated strawberries, whipped coconut cream, mint \*

**GERMAN APPLE CAKE—\$10**

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

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