

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 *

BURRATA—\$13

w/smoked beets, sweet corn, pistachio purée, arugula, strawberry shrub, evoo & toast *

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.

The Dinner Menu

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, frisée

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 AMISH 1/2 CHICKEN—\$22

spice-marinated & cooked on our wood grill w/summer succotash (corn, shallots, zucchini & pickled Fresno peppers), smoked tomato polenta cake & Belgian beer BBQ sauce

WOOD-GRILLED CAULIFLOWER—\$21

marinated cauliflower head w/golden raisin freekeh, carrot purée, blistered cherry tomatoes, charred carrot vinaigrette *

SUSAGE PLATE—\$18

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

DESSERTS

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