

# THE 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 \*♦

**WEDGE—\$10**

Little Gem Lettuce w/chunky blue cheese dressing, cherry tomatoes, radish, pickled fennel, house bacon, croutons

**BURRATA—\$13**

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

**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

*All served with our famous pommes frites*

**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, housemade pickles

**FRIED CHICKEN—\$15**

on brioche bun; 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

## 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 ♣



--- 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.

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