

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 *♦

WEDGE—\$10

Little Gem Lettuce w/ chunky blue cheese dressing, cherry tomatoes, radish, pickled fennel, house bacon and 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 & 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 ♣♦

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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 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

ENTRÉES

SMOKED TOMATO POLENTA CAKES—\$16

red lentil stew, corn & aji pepper sauté, pickled fennel & scallion petite salad, goat cheese ♣

SAUSAGE PLATE—\$18

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

PAN-SEARED WHITEFISH—\$27

caramelized cauliflower purée, Lacinato kale, pickled grape pan sauce, dukkah ♣

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 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