

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 *♦

BABY ROMAINE & RADICCHIO—\$10

maple candied walnuts, blue cheese, pickled apples, honey-tarragon vinaigrette ♣♣

BURRATA—\$13

w/roasted brown butter pears, arugula, candied pistachios, Dovetail lambic gastrique, herbed focaccia ♣♣

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 ♣♦

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

--- HOPLEAF 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.

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SANDWICHES

All served with our famous pommes frites

TOASTED NUESKE HAM—\$18

on pumpernickel; gruyère cheese, apple-tarragon coleslaw, herb aioli

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

SLAGEL FARMS PORTERHOUSE PORK CHOP (12OZ)—\$28

brined & wood-grilled, w/mustard spaetzle, sweet potato purée, beet-apple relish, pork jus

WOOD-GRILLED CAULIFLOWER HEAD—\$19

carrot purée, freekeh w/golden raisins, blistered cherry tomatoes, aji peppers, cumin honey yogurt ♣

AMISH 1/2 CHICKEN—\$28

brined & wood-grilled, w/root vegetable stoemp, grilled radicchio, roasted oyster mushrooms, grilled lemon, balsamic gastrique ♦

PAN-SEARED CANADIAN SALMON—\$27

w/parsnip purée, butternut squash-and-mushroom hash, arugula salad w/radish, pickled aji dolce peppers ♦

SAUSAGE 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 ♣

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