

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 🌿♦

ASPARAGUS & MUSHROOM SALAD—\$11

mixed roasted mushrooms, blanched & shaved asparagus, roasted garlic-lemon yogurt, radish, frisée, pine nuts, sherry 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

MAC & BEER CHEESE—\$8

w/house beer cheese sauce, topped w/bacon bread crumbs

FRITES—\$7 🍷

LOADED POMMES FRITES—\$12

our famous frites w/house smoked chicken, gravy, beer cheese sauce, scallions

ROOT VEG GRATIN—\$12

roasted sweet potato, carrot, Brussels sprouts with celeriac coconut milk, toasted pepita-breadcrumbs, cilantro, pickled peppers 🍷

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, herb aioli

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

AFTER 5PM

AMISH FRIED CHICKEN—\$21

bone-in thighs, brined & dredged in seasoned flour fried crispy; w/chili-honey, white beans w/house bacon stewed in Belgian beer, & petite spring salad

DESSERTS

FLOURLESS CHOCOLATE FUDGE CAKE—\$11

w/chocolate porter sauce, tart cherry compote, brown butter frosting 🍷

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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