

# 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

**SPRING VEG SAUTÉ—\$11**

roasted mushrooms, pearl onions & green peas sautéed w/tarragon butter, topped w/goat cheese & pickled Fresno peppers 🍄♦

**HOUSE-SMOKED SALMON DIP—\$13**

w/cream cheese, ramp tops, dill, horseradish, & lemon; served w/rye crostini, fresh vegetables and house pickles

# THE MENU

## 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

**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

**PORK SCHNITZEL—\$15**

on Kaiser roll; Iowa pork loin brined & pounded thin, breaded in panko bread crumbs; w/mustard aioli & pickled red cabbage.

## SOUP OF THE DAY

Ask your Server for Details.

## AFTER 5PM, M-TH

**AMISH CHICKEN 2 WAYS—\$29**

house chicken sausage & confit leg quarter served with carrot purée, fried smashed potatoes in herb vinaigrette, roasted baby carrots & cipollini onions topped with salsa verde

## 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 ♣



--- 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.

Key: ✨ VEGAN 🍄 VEGETARIAN ♦ GLUTEN-FREE ♣ NUTS