

• 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

SOUP OF THE DAY

Ask your Server for Details.

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 🍄♦

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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, 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