

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 ✨♦

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 & APPETIZERS

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 ♣♦

--- 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.

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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/carrot purée, grilled asparagus, fried-smashed potatoes in garlic herb dressing, pine nut-pepadew pepper relish, mustard pork jus ♦

WOOD-GRILLED BUTTERNUT SQUASH —\$20

w/pistachio-beet hummus, mushroom couscous, goat cheese, chive oil; petite salad of pickled fennel & herbs ♣♣

AMISH 1/2 CHICKEN 2 WAYS —\$29

confit leg quarter & house chicken sausage served over roasted garlic polenta w/roasted maitake mushrooms, cipollini onions, baby carrots & salsa verde ♦

WOOD GRILLED CANADIAN SALMON —\$27

served over a seafood broth w/roasted San Marzano tomatoes, charred fennel, potatoes, mussels; grilled bread w/lemon tarragon butter

SAUSAGE PLATE —\$18

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

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 ♣

Key: ✨ VEGAN ♣ VEGETARIAN ♦ GLUTEN-FREE ♣ INC. NUTS