

## DINNER

## 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

## APPETIZERS

## CHARCUTERIE &amp; CHEESE —\$22

Chef's selection of sliced meats & cheese with bread & accoutrements ♣

## 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, dill, horseradish, & lemon;  
 served w/rye crostini, fresh vegetables, & house pickles

## GRILLED CORN ON THE COB —\$11

w/garlic butter, candied bacon, basil yogurt, chili powder,  
 pickled Fresnos, scallions, & limes

## SALADS

## PROSCIUTTO &amp; MELON SALAD —\$12

cantaloupe compressed in Avec Les Bon Voeux w/crispy prosciutto, frisée,  
 whipped goat cheese, sunflower seeds & pickled Fresno peppers;  
 lemon-herb vinaigrette

## BURRATA —\$13

arugula, macerated peaches, pickled fennel, chili-honey almonds,  
 balsamic gastrique; w/herbed focaccia ❀♣

## ENTRÉE —\$11

mesclun mix, cherry tomatoes, pickled red onions, shaved carrots,  
 sunflower seeds, red wine vinaigrette ❀♦

ADD BACON —\$1

## SIDES

## SIDE SALAD —\$6

mesclun mix, cherry tomatoes, red wine vinaigrette ❀♦

## MAC &amp; BEER CHEESE —\$8

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

## FRITES —\$7 ❀

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## DINNER

## SANDWICHES

*All served with our famous pommes frites*

## TOASTED NUESKE HAM —\$18

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

## PORK SCHNITZEL —\$15

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

## CB&amp;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 (12 OZ) —\$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 ♦

## GREAT LAKES WALLEYE —\$28

pan-seared; w/sweet corn-peppadew-snap pea succotash, fried maitake,  
 marinated tomatoes, & chive oil

## 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 ♣

--- 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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