

THE MENU

OUR SPECIALTY

MUSSELS FOR ONE—\$16 MUSSELS FOR TWO—\$25

Atlantic mussels from Prince Edward Island served w/frites & aioli.

BELGIAN-STYLE, IN BEER

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme, bay leaf & butter

APPETIZERS

CHARCUTERIE & CHEESE—\$22

Chef's selection of sliced meats and cheese with bread and 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 and house pickles

CORN ON THE COB—\$11

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

SALADS

SIDE—\$6

mesclun mix, cherry tomatoes, red wine vinaigrette ❀♦

PORK BELLY PANZANELLA—\$15

house-cured pork belly fried crispy & tossed w/herbed focaccia croutons, heirloom tomatoes, arugula, & sunflower seeds; basil-avocado vinaigrette

PROSCIUTTO & MELON—\$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

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.

SIDES

MAC & BEER CHEESE—\$8

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

FRITES—\$7 ❀

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

PEACH COBBLER—\$11

oven-roasted citrus-rum peaches, cobbler topping, smoked walnuts, vanilla frozen yogurt ❀♣

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

