

• DINNER •

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 & 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

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 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 mesclun mix, cherry tomatoes, red wine vinaigrette ❀♦—\$6

MAC & BEER CHEESE w/house beer cheese sauce, topped w/bacon bread crumbs —\$8

FRITES —\$7 ❀

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

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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

PORK SCHNITZEL —\$15

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

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 (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 ♦

ATLANTIC FJORD TROUT —\$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

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 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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