

## OUR SPECIALTY

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

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

**BELGIAN-STYLE, IN BEER**

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

## APPETIZERS

**LOADED POMMES FRITES—\$12**

our famous frites  
w/house-smoked chicken, gravy,  
beer cheese sauce, scallions

**CHARCUTERIE & CHEESE—\$22**

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

**CORN ON THE COB—\$11**

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

**HOUSE-SMOKED  
SALMON DIP—\$13**

w/cream cheese, dill, horseradish,  
& lemon; served with rye crostini,  
fresh vegetables & house pickles

**SPRING VEG SAUTÉ—\$11**

roasted mushrooms, pearl onions &  
green peas sautéed w/tarragon butter,  
topped w/goat cheese &  
pickled Fresno peppers ❄♦

## SALADS

**PORK BELLY PANZANELLA — \$15**

house-cured pork belly fried crispy &  
tossed w/herbed focaccia croutons,  
heirloom tomatoes, arugula, & sun-  
flower 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

**SIDE—\$6**

mesclun mix, cherry tomatoes,  
red wine 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** ❄♦

## SOUP OF THE DAY

*Please ask your Server for details.*

## SIDES

**MAC & BEER CHEESE—\$8**

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

**FRITES—\$7** ❄

## 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.

## 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

**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 ♣

**GOAT CHEESE CHEESE CAKE—\$13**

toasted cashew crust, seasonal accoutrements

--- HOPELEAF 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.

y: ❄ VEGAN ♣ VEGETARIAN ♦ GLUTEN-FREE ♣ NUTS

