

## • 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

**LOADED POMMES FRITES —\$12**

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

**BRUSSELS SPROUTS —\$13**

in mustard vinaigrette; garnished with house-made duck breast bacon, cider-plumped cranberries ♦

**HOUSE-SMOKED SALMON DIP —\$13**

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

**BRAISED ENDIVE —\$15**

w/celery root purée, dukkah, &amp; fennel oil ✨♦♣

**ROASTED PORK BELLY —\$17**w/spiced squash purée, compressed apple, cranberry char siu, toasted sesame seeds *(Contains MSG)***CHARCUTERIE & CHEESE —\$22**

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

**CHEESE PLATE —\$14**

w/house-made Marcona almond granola, Hopleaf's Dark Lager honey, crackers, pickled beets ♣♣

## SALADS

**ROASTED BEET —\$ 12**

w/orange vinaigrette, smoked hazelnuts, whipped goat cheese, scallions ♣♣♦

**KALE —\$ 12**

crispy chickpeas, smoked chicken, maple apple vin, cider cranberries, pecans, apple-cran fluid gel ♣♣♦

**FALL BURRATA —\$13**

arugula dressed in cranberry-sage vinaigrette, poached pear, smoked Marcona almonds, lambic gastrique, focaccia crostini ♣♣

**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 & BEER CHEESE—\$8**

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

**FRITES —\$7**

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

## • DINNER •

## SANDWICHES

*All served with our famous pommes frites***TOASTED NUESKE HAM —\$18**

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

**PORK SCHNITZEL —\$15**

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

**CB&J —\$16**

on sourdough; housemade cashew butter, fig jam, &amp; raclette cheese; pan-fried ♣♣

**BRISKET REUBEN —\$18**

on marbled rye; w/1000 island, Emmenthaler cheese, &amp; sauerkraut; pan-fried

## ENTRÉES

**STEAK FRITES —\$48**

14oz boneless ribeye, house frites, compound butter

**WOOD-GRILLED BUTTERNUT SQUASH —\$20**

w/brown-butter orzo, ricotta, sage-&amp;-lemon gremolata, beet gel, plumped apricots ♣♣

**FALL CHICKEN DINNER —\$29**

confit Green Circle chicken leg; w/stoemp cake, petite carrots, mustard, Sauce Chambertin ♦

**PORK SHOULDER—\$30**

wine-braised, finished on the grill; w/goat cheese gnocchi in pork jus, charred garlic butter carrots, compressed fennel-&amp;-herb salad, chive oil, parsnip purée

**ATLANTIC FJORD TROUT —\$30**

w/sweet potato, maitake, &amp; chorizo hash; shellfish veloute, fennel oil, fennel fronds

**SAUSAGE PLATE —\$18**

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

## DESSERTS

**PUMPKIN MOUSSE —\$11**

w/carrot cake, candied pepitas, cranberry pearls

**GERMAN APPLE CAKE —\$10**

w/maple whipped cream frosting, caramel drizzle, candied cashews ♣

**GOAT CHEESE CHEESE CAKE —\$13**

toasted cashew crust, seasonal accoutrements ♦♣♣

\* The items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

--- 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.

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