

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 ♣

CHEESE PLATE—\$14

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

BRAISED ENDIVE—\$15

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

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

ROASTED PORK BELLY—\$17

w/ spiced squash purée, compressed apple, cranberry char siu, toasted sesame seeds *(Contains MSG)*

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

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

SANDWICHES

All served with our famous pommes frites

TOASTED NUESKE HAM—\$18

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

THE SLAGEL BURGER—\$20

on a toasted brioche bun; Slagel Family Farms dry-aged ground beef smash patty topped w/ house bacon, bacon-caramelized onion jam, Carr Valley 5-year-aged cheddar, pickled mustard seeds, house aioli

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

Please ask your Server for details.

SIDES

MAC & BEER CHEESE—\$8

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

SIDE SALAD—\$6

mesclun mix, cherry tomatoes, red wine vinaigrette ✨ ♦

FRITES—\$7 ♣

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 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.