

MONDAY & TUESDAY

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

PAN-FRIED CABBAGE —\$15

Panko-dredged & pan-fried; w/ herbed yogurt, caper-herb emulsion, fennel & dill fronds 🍄

FRIED MAITAKE MUSHROOMS —\$12

House Pale Ale beer batter, mushroom powder, aioli, chives 🍄

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 & cheese with bread & 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 🍄🍷♦

PEAR & RADISH —\$13

w/arugula, fennel & apple vinaigrette, whipped mascarpone, lambic gastrique, compressed fennel, fennel fronds, spiced pepitas 🍄

BURRATA —\$13

beet & pistachio spread, watercress, lemon vin, plumped apricots, chili honey, toasted focaccia 🍄🍷

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

MONDAY & TUESDAY

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 & 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

SOUP OF THE DAY

Please ask your Server for details.

ENTRÉES

CHICKEN DINNER —\$29

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

ATLANTIC FJORD TROUT —\$30

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

SAUSAGE PLATE —\$18

2 varieties of locally made sausages (types rotate), German potato salad w/bacon & dill, beet horseradish & 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.

--- 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.