

## 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—\$13**

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 ♣ ♣

**FRIED MAITAKE MUSHROOMS — \$12**

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

**PAN-FRIED CABBAGE — \$15**

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

**SPRING VEG—\$15**

green peas, asparagus, pearl onions, maitake mushrooms, pickled smoked shallots, whipped goat cheese, duck bacon, fresh dill ♦

**HOUSE-SMOKED SALMON DIP—\$13**

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

**CRISPY PORK BELLY—\$17**

w/ charred onion cornmeal cake, red chili sauce, compressed pineapple relish, herb salad, radish, pickled onion

## 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**

## SANDWICHES

*All served with our famous pommes frites*

**TOASTED NUESKE HAM—\$20**

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—\$18**

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

**BRISKET REUBEN—\$20**

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

**PORK SCHNITZEL—\$16**

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 — \$7**

mesclun mix, cherry tomatoes, red wine vinaigrette ✿ ♦

**FRITES — \$7 ✿**

## DESSERTS

**SEASONAL SORBET — \$8**

ask your Server for today's version ✿

**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.

--- HOPEAF 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.