

# • 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 —\$13

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

### 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

### 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 ❀

### CRISPY PORK BELLY —\$17

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

### 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 —\$7

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

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## SANDWICHES

*All served with our famous pommes frites*

### TOASTED NUESKE HAM —\$20

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

### PORK SCHNITZEL —\$16

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

### 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

## 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

### PAN-SEARED WALLEYE —\$32

w/potato pavé, asparagus, green peas, maitake mushrooms, fresh chervil, shellfish velouté, 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

### SEASONAL SORBET —\$8

ask your Server for tonight'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.

--- 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.

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