

•• 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—\$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 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

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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

STEAK FRITES—\$48

14oz boneless ribeye, house frites, compound butter

WOOD-GRILLED ASPARAGUS—\$20

w/charred carrot & Marcona almond romesco, freekeh, Parmesan, pine nuts, chive oil 🍄🍄

CHICKEN DINNER—\$29

confit Green Circle chicken leg; w/stoemp cake, petite carrots, mustard, Sauce Chambertin. (Note: can be made 🍄 gluten-free)

WOOD-GRILLED SLAGEL FARMS PORK CHOP—\$28

house-brined & spice-crust w/whipped garlic-sumac feta, dill couscous, fennel-orange-olive salad, toasted cumin-preserved lemon honey drizzle

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.