

## 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

**SUMMER CORN SAUTÉ—\$12**

sweet corn, red bell pepper, pearl onions w/ chili-lime butter, peppadew peppers, scallion, spiced cornflakes 🌸

**HOUSE-SMOKED SALMON DIP—\$13**

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

**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 &amp; cheese with bread &amp; accoutrements 🌸

**CHEESE PLATE—\$14**

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

## SALADS

**PROSCIUTTO & MELON—\$13**

compressed cantaloupe, parmigiano reggiano, mint and chili oils, smoked sea salt, micro parsley

**PEAR & RADISH—\$13**

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

**SUMMER BURRATA—\$13**

marinated heirloom tomato, macerated peach, herbs, sea salt, focaccia croutons 🌸

**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 🌸

**SIDE HOUSE POTATO SALAD—\$6** 🌸**APPLE-TARRAGON COLESLAW—\$6** 🌸**MAC & BEER CHEESE—\$8**

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

**FRITES—\$7**

Key: 🌸 VEGAN 🌿 VEGETARIAN 🍷 GLUTEN-FREE 🥜 INCL. NUTS

## DINNER

## 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 &amp; pounded thin, breaded in panko bread crumbs; w/ mustard aioli &amp; pickled red cabbage

**CB&J—\$18**

on sourdough; housemade cashew butter, fig jam, &amp; raclette cheese; pan-fried 🌸🌿

**BRISKET REUBEN—\$20**

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

## SOUP OF THE DAY

*Please ask your Server for details.*

## ENTRÉES

**STEAK FRITES—\$48**

14oz boneless ribeye, house frites, compound butter

**TEMPRANILLO-GLAZED EGGPLANT—\$20**

w/ charred carrot &amp; marcona almond romesco, freekeh, toasted pine nuts, chive oil, micro greens 🌸🌿

**CHICKEN DINNER—\$29**

confit Amish chicken leg; w/ stoemp cake, petite carrots, mustard, Sauce Chambertin.

**WOOD-GRILLED SLAGEL FARMS PORK CHOP—\$28**

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

**SAUTÉED BUTTER-POACHED PRAWNS—\$30**

heads-on prawns; w/ chorizo vinaigrette, pickled fennel &amp; onion, scallion curls, crispy chorizo, fried garlic, fennel oil, pain d'epi

**SAUSAGE PLATE—\$19**

2 varieties of locally made sausages (types rotate), German potato salad w/ bacon &amp; dill, beet horseradish &amp; whole grain mustard 🌸

## DESSERTS

**PEACH POUNDCAKE—\$12**

w/ spiced brandy-macerated peaches, lemon whipped mascarpone, smoked sea salt, microgreens, flowers

**GOAT CHEESE CHEESE CAKE—\$13**

toasted cashew crust, seasonal accoutrements 🌸🌿

**BITTER GRAPEFRUIT CAKE—\$14**

w/ burnt orange cream, fresh orange, cereal powder, microgreens, flowers 🌸

**SEASONAL SORBET** *ask your Server for tonight's version*—\$8

\* 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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