

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 ♣

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, & 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

PROSCIUTTO & MELON—\$13

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

PEAR & RADISH—\$13

w/ arugula, fennel & 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

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

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

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.

--- 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.