

OUR SPECIALTY

BELGIAN-STYLE MUSSELS—

Atlantic mussels from Prince Edward Island served w/frites & aioli

• **IN WIT BEER** • —FOR ONE—\$16 FOR TWO—\$25

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme, bayleaf, butter

• **IN LAMBIC** • —FOR ONE—\$20 FOR TWO—\$35

Cooked in *Lambiek Boon*, shallots, celery, thyme, bayleaf, butter

STARTERS

POUTINE —\$13

Our famous pommes frites w/Wisconsin cheese curds, house-made bacon gravy, beer cheese, chives

BRUSSELS SPROUTS —\$12

deep-fried, dressed in a porcini mushroom vinaigrette w/ herb yogurt; cider-plumped golden raisins, crispy onions, fried garlic, fresh dill. 🌸

HOUSE-SMOKED SALMON DIP —\$13

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

FRIED MAITAKE MUSHROOMS —\$12

House Pale Ale batter, mushroom powder, aioli, chives 🌸

CRISPY PORK BELLY —\$17

w/squash purée, tart cherry char sui, micro cilantro, scallion curls, compressed apple, sesame seeds.

CHARCUTERIE & CHEESE —\$28

Chef's selection of locally sourced meats & cheeses w/ bread & accoutrements 🍷

CHEESE BOARD —\$26

Chef's selection of locally sourced cheeses & w/ bread & accoutrements 🍷🌸

BREAD & BUTTER BOARD —\$15

Chef's selection of compound butter, pickles, preserves, fruit, & herbs 🍷🌸

SALADS

APPLE —\$14

cider-compressed apple, pear, & celery; w/arugula, whipped goat cheese, smoked walnuts, shaved fennel, fennel fronds, fennel oil, fennel & apple vinaigrette 🌸🍷

CAULIFLOWER —\$13

cauliflower florets w/arugula, fried capers, preserved parsnips, cider-plumped golden raisins, orange, and dukkah dressed w/spiced sesame vinaigrette 🌸🍷

PEAR & RADISH —\$13

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

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 🌸🍷

FRITES —\$7

SIDE HOUSE POTATO SALAD —\$6 🍷

APPLE-TARRAGON COLESLAW —\$6 🍷

MAC & BEER CHEESE —\$8

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

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, Emmentaler 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

RABBIT CONFIT —\$38

w/goat cheese spätzle, roasted baby carrots, pearl onions, smoked tart cherry coulis, pickled mustard seeds, chervil, chives

CURRIED BUTTERNUT SQUASH —\$20

w/coconut curry, maitake mushrooms, porcini jus, cherry-shallot chutney, fried sage, dukkah 🌸🍷

PORK SHOULDER —\$28

red wine-braised, w/goat cheese spätzle, root veg, chive oil, and herbs

FLUKE MEUNIÈRE —\$20

served with our famous pommes frites, lemon, malt vinegar, & herbs

SAUSAGE PLATE —\$19

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

DESSERTS

SWEET POTATO WHOOPIE PIE —\$8

spiced sweet potato purée & beet marshmallow fluff sandwiched between chocolate-oat cookies 🌸🍷

COCONUT-PEAR CREME BRULÉE —\$8

topped w/ burgundy wine syrup & walnut-pear relish 🌸🍷

ORCHARD CAKE —\$10

w/yogurt cake smothered in cashew butter creme anglaise, salted caramel, apple marmalade. 🌸🍷

LA DAME BLANCHE —\$11

butternut squash & bacon fat custard on a bed of brownie crumble topped of with a Baileys-Nutella sauce & smoked cherry sauce 🍷

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

* PLEASE INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES AT THE TABLE *

* 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.