

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

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

Key: 🌿 VEGAN 🍷 VEGETARIAN 🍷 GLUTEN-FREE 🍷 INC. NUTS

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, Emmentaler 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 🌿🍷

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

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

* Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *

--- HOPLEAF 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.