

• MONDAY & TUESDAY •

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

SQUASH & CAULIFLOWER —\$12

over maitake-and-beet purée; w/caper-golden raisin relish, pepitas,
preserved parsnips, parsley, fried garlic, fennel oil 🌟♦

CRISPY PORK BELLY —\$17

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

PORK RILLETTE —\$16

house-cured confit pork belly & loin mixed w/its own fat and potted, topped w/seasonal
fruit gelée; w/herb salad, toasted bread, smoked-pickled mustard seeds

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

SOUP OF THE DAY

Please ask your Server for details.

--- 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.

Key: 🌟 VEGAN 🍷 VEGETARIAN ♦ GLUTEN-FREE 🍷 INCL. NUTS

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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

ENTRÉES

FLUKE MEUNIÈRE —\$20

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

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 🌟♦

PAN-SEARED RAINBOW TROUT —\$26

w/smashed brown butter confit potatoes, creamed fennel, fennel fronds, fennel oil ♦

SAUSAGE PLATE —\$18

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

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

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.

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