

... DINNER ...

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, horse radish, & 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, grilled 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

SIDES

SIDE SALAD—\$7

mesclun mix, cherry tomatoes, red wine vinaigrette 🌸 ◆

FRITES—\$7 **HOUSE POTATO SALAD—\$6** ◆

APPLE-TARRAGON COLESLAW—\$6 ◆

MAC & BEER CHEESE—\$8

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

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

CBGJ—\$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 🌸 ◆

BUFFALO CAULIFLOWER—\$22

wood-grilled; w/buffalo sauce, ranch, fried garlic, herbs, chive oil 🌸 ◆

PORK SHOULDER—\$28

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

PAN-SEARED RAINBOW TROUT—\$26

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

SAUSAGE PLATE—\$19

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

DESSERTS

APPLE TRIFLE—\$13

w/confit apple, short bread crumb, brown butter whipped cream,
fresh apple, caramel, sea salt 🌸

FLOURLESS CHOCOLATE CAKE—\$12

dark chocolate & espresso cake
w/ vanilla bean gelato, cherry compote, mint ◆

GOAT CHEESE CHEESECAKE—\$14

toasted cashew crust, seasonal fruit compote ◆ 🌸

SORBET & GELATO—\$10

ask your server for today's selection ◆ (sorbets also 🌸)

* 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.