

LUNCH

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

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

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

LUNCH

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 🌸♦

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.