

## 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 *Lambick 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 &amp; 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 &amp; 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 &amp; 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

## PORK SCHNITZEL —\$16

on Kaiser roll; Iowa pork loin brined & pounded thin, breaded in panko bread crumbs; w/mustard aioli & pickled red cabbage

## CB&amp;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

## 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 &amp; BEER CHEESE —\$8

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

## FRITES —\$7

## 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 &amp; GELATO —\$10

ask your server for today's selection ♦ (sorbet also 🌿)

\* Items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\* HOPELEAF 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.