

LUNCH

OUR SPECIALTY

BELGIAN-STYLE MUSSELS—

Atlantic mussels from Prince Edward Island served w/frites & aioli

• IN WIT BEER • —FOR ONE—\$16 FOR TWO—\$30

cooked in Unibroue's *Blanche de Chambly*, shallots, celery, thyme, bayleaf, butter

• IN LAMBIC • —FOR ONE—\$20 FOR TWO—\$38

cooked in *Lambick Boon*, shallots, celery, thyme, bayleaf, butter

STARTERS

POUTINE —\$15

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 —\$12

mesclun mix, cherry tomatoes, pickled red onions, shaved carrots, sunflower seeds, red wine vinaigrette 🌟 ◆

ADD BACON —\$2

* 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 —\$18

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

SOUP OF THE DAY

Please ask your Server for details.

SIDES

SIDE SALAD —\$8

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 —\$8

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 ◆ (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.