

## ... DINNER ...

## OUR SPECIATY

## 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 WHITE WINE** • —FOR ONE—\$18 FOR TWO—\$35

cooked in shellfish & chorizo verde broth, shallot, roasted garlic & cilantro ♦

## STARTERS

## POUTINE—\$15

Our famous pommes frites w/Wisconsin cheese curds, house-made bacon gravy, beer cheese, chives

## STRACIATELLA—\$16

grilled peaches, toasted pine nuts, balsamic gastrique, charred corn, micro greens & sourdough bread ♣️

## HOUSE-SMOKED SALMON DIP—\$13

w/cream cheese, dill, horse radish, & lemon; served w/rye crostini, fresh vegetables & house pickles

## CHARRED EGGPLANT, RED PEPPER HUMMUS—\$12

sunflower seed tahini, cherry tomatoes, charred corn, pickled peppers, micro greens & fried garlic. Served w/ focaccia ✨

## CRISPY PORK BELLY—\$17

Sweet corn puree, smoked peach char sui, micro cilantro, macerated peach, scallion curls, sesame seeds

## PORK RILLETTE—\$16

house-cured confit pork belly & loin mixed w/its own fat & 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 ♣️♦️

## PROSCIUTTO AND MELON—\$13

Lavender and chamomile compressed w/ parmesan, sea salt, chili oil, and micro greens ♦️

## PEAR &amp; 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

## SIDES

## SIDE SALAD—\$8

mesclun mix, cherry tomatoes, red wine vinaigrette ✨♦️

**FRIES—\$8** **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—\$18

on a 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, Emmentaler cheese, & sauerkraut; pan-fried

## SOUP OF THE DAY

*Please ask your Server for details.*

## ENTRÉES

## STEAK FRITES—\$52

wood grilled 14oz boneless black angus ribeye w/ our famous frites and rotating compound butter

## GRILLED ASPARAGUS—\$20

w/charred onion and mustard sauce, mushroom polenta cake, onion and radish relish, preserved mushrooms, and a petite herb and arugula salad ✨♦️

## BUFFALO CAULIFLOWER—\$22

wood-grilled; w/buffalo sauce, ranch, fried garlic, herbs, chive oil ✨♦️

## PORK SHOULDER—\$30

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

## WHITEFISH—\$26

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

## SAUSAGE PLATE—\$20

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

## DESSERTS

## PEACH CRISP—\$12

Cider stewed peaches, brown butter-shortbread crisp, vanilla gelato, salted caramel and seasalt

## FLOURLESS CHOCOLATE CAKE—\$12

dark chocolate & espresso cake w/ vanilla bean gelato, cherry compote, mint, cayenne pepper ♦️

## GOAT CHEESE CHEESECAKE—\$14

toasted cashew crust, seasonal fruit compote ♣️♦️

## SORBET &amp; GELATO—\$10

ask your server for today's selection ♦️ (sorbet 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.

Key: ✨ VEGAN ♣️ VEGETARIAN ♦️ GLUTEN-FREE ♣️ INC. NUTS