

• MONDAY & TUESDAY •

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 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

w/ glazed 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 & 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 & 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

SOUP OF THE DAY

Please ask your Server for details.

* 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.

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

• MONDAY & TUESDAY •

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&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

ENTRÉES

ROASTED ASPARAGUS —\$20

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

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 ♦️

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

PEACH CRISP —\$12

Cider stewed peaches, brown butter-shortbread crisp, vanilla bean 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 & 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.

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