

... DINNER ...

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 Unibrouc'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

SOUP OF THE DAY —\$8

Please ask your Server for details.

POUTINE—\$15

Our famous pommes frites w/Wisconsin cheese curds, house-made bacon gravy, *Duvel 6.66* cheese sauce, chives

STRACCIATELLA —\$17

w/ pickled-charred fennel, citrus, balsamic gastrique, pine nuts, olive oil, sea salt & toasted sourdough ♣️

HOUSE-SMOKED SALMON DIP—\$13

w/cream cheese, dill, horseradish, & lemon; served w/rye crostini, fresh vegetables & house pickled onions

SPICED SQUASH & SWEET POTATO HUMMUS —\$13

w/pickled fennel, candied pepitas, gremolata, pumpkin seed oil & microgreens; served w/toasted focaccia. (contains coconut milk) ✨

CRISPY PORK BELLY—\$17

w/ roasted carrot puree, smoked cranberry char sui, cider compressed apples, micro cilantro, scallion curls & toasted 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, 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 ♣️♦️

WEDGE—\$15

butter lettuce, pickled-smoked shallots, cherry tomatoes, vegan ranch, chive oil, croutons, herbs & fried garlic ✨

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

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SANDWICHES

All served with our famous pommes frites

THE SLAGEL BURGER —\$20

Slagel family farms dry-aged beef-double patty, smashed, w/american cheese, grilled onions, butter lettuce, tomato, pickles & special sauce on a toasted brioche bun

ADD BACON—\$2

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, Emmenthaler cheese, & sauerkraut; pan-fried

ENTRÉES

CURRIED SQUASH & SWEET POTATO—\$20

w/coconut curry, pepper relish, pickled smoked shallots, micro cilantro, scallion curls, fried garlic & sesame seeds ✨♦️

AMISH CHICKEN THIGHS—\$25

w/parsnip purée au fromage, cider gastrique, fennel, & herbed 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 ✨♦️

FRITES—\$8

HOUSE POTATO SALAD—\$6 ♦️

APPLE-TARRAGON COLESLAW—\$6 ♦️

MAC & BEER CHEESE—\$8

w/*Duvel 6.66* cheese sauce, topped w/bacon bread crumbs

DESSERTS

CRANBERRY CRISP—\$12

brandy-stewed apple, cranberry, brown butter-shortbread crumbs, vanilla bean gelato, salted caramel & sea salt

CHOCOLATE & ESPRESSO POT DE CRÈME—\$12

w/brûléed marshmallow fluff, cranberry port reduction & sea salt ♦️

GOAT CHEESE CHEESECAKE —\$14

toasted cashew crust, seasonal fruit compote ♣️

SORBET & 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.

* 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