

## ... 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 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

## 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

## STRACIATELLA —\$17

w/ pickled-charred fennel, citrus, balsamic gastrique, pinenuts, olive oil, sea salt, and toasted sourdough ♣️

## HOUSE-SMOKED SALMON DIP—\$13

w/cream cheese, dill, horseradish, & 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

w/ roasted carrot puree, smoked cranberry char sui, cider compressed apples, micro cilantro, scallion curls, and 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 &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 cantaloupe w/ parmesan, sea salt, chili oil & 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

## ... DINNER ...

## 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, and 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&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

## ENTRÉES

## ROASTED ASPARAGUS—\$20

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

## 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 ♦

## SIDES

## SIDE SALAD—\$8

mesclun mix, cherry tomatoes, red wine vinaigrette ✨ ♦

## FRITES—\$8

## HOUSE POTATO SALAD—\$6 ♦

## APPLE-TARRAGON COLESLAW—\$6 ♦

## MAC &amp; BEER CHEESE—\$8

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

## DESSERTS

## CRANBERRY CRISP—\$12

Brandy stewed apples & cranberries, brown butter-shortbread crumbs, vanilla bean gelato, salted caramel & sea salt

## 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