

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 & 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 & 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

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

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

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

SIDES

SIDE SALAD —\$8

mesclun mix, cherry tomatoes, red wine vinaigrette ✨ ♦

HOUSE POTATO SALAD —\$6 ♦

APPLE-TARRAGON COLESLAW —\$6 ♦

MAC & BEER CHEESE —\$8

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

FRITES —\$8

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 & 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.

* 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.

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

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