

## ... 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

## WELSH RAREBIT —\$12

Double Gloucester, beer & mustard cheese spread on toasted sourdough, w/ arugula, herbs, & pickled smoked shallots dressed in red wine vinaigrette. ♣

## HOUSE-SMOKED SALMON DIP—\$13

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

## SMASHED POTATOES —\$12

w/ charred allium purée, "creamy" horseradish sauce, smoked-pickled mustard seeds, pickled red onion, crispy alliums, & dill ✨

## CRISPY PORK BELLY—\$17

w/ roasted carrot purée, 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 &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 ♣ ♦ ♣

## WEDGE—\$15

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

## 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

\* 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.

## ... 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 & special sauce on a toasted brioche bun

ADD BACON—\$2

## TOASTED NUESKE HAM—\$20

applewood smoked nueske ham, gruyère cheese, apple-tarragon coleslaw, herb aioli on pumpernickel

## PORK SCHNITZEL—\$18

Iowa pork loin brined & pounded thin, breaded in panko bread crumbs; w/mustard aioli & pickled red cabbage on a Kaiser roll

## CB&amp;J—\$18

housemade cashew butter, fig jam, & raclette cheese; pan-fried on sourdough ♣ ♣

## BRISKET REUBEN—\$20

beef brisket w/1000 island, Emmentaler cheese, & sauerkraut; pan-fried on marbled rye

## ENTRÉES

## CURRIED SQUASH &amp; 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 &amp; 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 &amp; 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 &amp; GELATO—\$10

ask your server for today's selection ♦ (sorbet also ✨)

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