

LUNCH

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 & 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

LUNCH

SANDWICHES

All served with our famous pommes frites

TOASTED NUESKE HAM —\$20

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

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

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&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

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 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 ✿)

* 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.

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

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