

... 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

STRACCIATELLA —\$16

w/ heirloom tomatoes, macerated peach, pickled tart cherries, balsamic reductions, herbs & evoo, served w/ toasted bread 🍷

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 cherry char sui, cider macerated peaches, 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

* 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.

... 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&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 & 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

CHERRY SUNDAE—\$12

vanilla gelato, cherry compote, pistachio & shortbread crumble, sea salt, & evoo

CHOCOLATE & ESPRESSO POT DE CRÈME—\$12

w/brûléed marshmallow fluff, cherry 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 🍷)

Key: 🍷 VEGAN 🍷 VEGETARIAN ♦ GLUTEN-FREE 🍷 INC. NUTS