

## ... 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 Unibrouc'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 peaches, pickled tart cherries, balsamic reduction, herbs, EVOO; 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, 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 &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.

\* 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, raw milk 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, raw milk Emmentaler cheese, & sauerkraut; pan-fried on marbled rye

## ENTRÉES

## ROASTED CAULIFLOWER—\$25

w/ corn, peppadew, fava bean succotash, fava bean and basil purée, spiced corn flakes, scallion curls 🌸

## AMISH CHICKEN—\$28

boneless thigh w/ sweet pepper purée, shishito peppers, brown butter onions, peppadew-charred corn relish, pickled fennel, chive oil

## STEELHEAD TROUT—\$28

Riverence Steelhead trout, dashi-braised collards, bacon, Dijon beurre blanc, Marcona almonds, herbs 🌸🌸

## 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

## CHERRY SUNDAE—\$12

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

## CHOCOLATE &amp; ESPRESSO POT DE CRÈME—\$12

w/brulléed marshmallow fluff, cherry 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