

... 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 Warpigs *Mussel Beach*, 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 & 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, 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&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 & 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/brulléed 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