

... 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

ROASTED GARLIC HUMMUS—\$13

roasted garlic hummus served w/toasted sourdough, cucumber & radish ✨

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/butternut squash purée, tart cherry char siu,
compressed apples, scallion curls, micro greens

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

CITRUS SALAD—\$14

navel & blood oranges, grapefruit, lemon whipped mascarpone,
lime emulsion, pistachio & coriander dukkah ♣️♦️

CAESAR SALAD—\$15

w/dill pickle caesar dressing, brown butter breadcrumb croutons,
dill pickles, fresh grated pecorino ♣️

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 Emmenthaler cheese,
& sauerkraut; pan-fried on marbled rye

ENTRÉES

ROASTED CAULIFLOWER—\$25

w/green peas, smoked shallot, garlic & fava bean sauté,
fava bean purée, spiced corn flakes, scallion curls ✨

AMISH CHICKEN—\$28

boneless thighs w/parsnip purée, cider gastrique, herbs, shaved fennel, & fried garlic

PAN-SEARED ATLANTIC SALMON—\$28

w/fennel/onion soubise, smoked beet cream cheese,
fried potato cakes, everything spice, fennel oil, petite salad ♦️

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 ♦️

PUDDING AU PAIN—\$11

w/rye & sourdough, Half Acre spent grain,
smokey bacon fat caramel, blueberry lemon purée, crème Chantilly ♣️

SORBET OR GELATO—\$10

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

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