

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 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

LUNCH

SANDWICHES

All served with our famous pommes frites

TOASTED NUESKE HAM —\$20

applewood smoked nueske ham, raw milk 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, raw milk Emmenthaler 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

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 ✨)

* 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