

## ... 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—\$17

w/fresh strawberries, radishes, strawberry vinaigrette, crispy freekeh, strawberry-balsamic reduction, basil oil, & focaccia 🌸

## 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—\$18

root beer glazed w/ arugula, fresh apple, cornbread croutons, charred apple & fennel vinaigrette

## 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

## 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 &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 pumpnickel

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

## ENTRÉES

## SUMMER SQUASH—\$24

w/ roasted red pepper, yuca tostone, sweet corn sauce, guajillo oil, pepita-cilantro gremolata 🌟 ♦

## 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 &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 ♦

## 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 🌟 )