

... 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 & 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 🌸

ARUGULA SALAD—\$15

w/smoked beets, strawberry, apples, pistachio,
lemon, strawberry 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&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

SUMMER SQUASH—\$24

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

AMISH CHICKEN—\$24

boneless thigh w/house bbq sauce, smoked beans, red cabbage coleslaw

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 ♦

WARM SPICED ZUCCHINI BREAD—\$12

w/Greek yogurt, candied lemon & zucchini,
salted blueberry purée

SORBET OR GELATO—\$10

ask your server for todays selection ♦ (sorbet 🌸)