

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

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 & accompaniments 🌸 ♦

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

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 pumpnickel

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/brûléed 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 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.

* **HOPLEAF 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