Hopleaf's Dining Menu

July 14 '18–F

♦ ♦ Our Specialty ♦ ♦

Mussels for One–$14 Mussels for Two–$25

Atlantic mussels from Maine both served w/frites & aioli.

Choose a style:

Belgian-Style, in Beer
steamed in Blanche de Chambly
w/sliced shallots, celery, thyme, & bayleaf

San Marzano Tomato & Corn Broth
sautéed w/cherry tomatoes & fennel, mounted
w/roast garlic & shallot butter, topped w/fresh corn

♦ Appetizers ♦

House-made Sausage Plate –$13
a trio of sausages served with seasonal accompaniments

Bitterballen –$9
beef sausage gravy croquettes, panko-crusted, w/smoky mustard aioli

Wood-Grilled Zucchini –$11
sunflower seed hummus, charred lemon vin, goat cheese, torn mint, crispy freekeh

Marinated Beets –$8
cumin-honey marinated with smoked salt, pickled ramps, sunflower seeds; served cold

Onion Rings –$7
w/spicy mustard aioli

Daily Soup(s)–Market Price
Ask your server for details

♦ Charcuterie ♦

Trio–$14
Choice of Three from below. Ask your Server about today's Special. Additional items can be added for $4 each

Country Paté ♦ Chicken Liver Mousse ♦ Tasso Bacon ♦ Nduja

Pork Belly Rillette ♦ Summer Sausage ♦ Headcheese

Tonno Di Maiale ♦ Spicy Smoked Duck Breast
(olive oil cured ham) w/sour-pepper glaze

♦ Salads ♦

Spinach–$10
slightly wilted baby spinach, red onion, green lentils, house bacon, cider vinaigrette, sunflower seeds, pickled aji dolce

Summer Vegetable –$9
local kale and green beans, sweet corn, cherry tomatoes, crispy freekeh w/basil vin

Heirloom Tomato –$10
w/mixed greens, sherry-balsamic vinaigrette, fried capers, shaved machego-style cheese

--- Hopleaf uses a 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.

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♦ Sandwiches ♦

Toasted Nueske Ham–$15
on pumpernickel; gruyère cheese & apple-tarragon coleslaw; pommes frites

Grass-fed Brisket–$14
on light rye; Montreal-style dry rub, slow-roasted while wrapped in bacon;
w/stone-ground mustard, housemade dill pickle; pomme frites

Fried Catfish Hoagie–$14
farm-raised by Heartland Catfish, (Itta Bena, Mississippi)
cornmeal-dusted, remoulade, lemon-tabasco pickles & frisée; pommes frites

CB&J–$14
on sourdough; house-made cashew butter, fig jam & raclette cheese, pan-fried;
w/Stilton mac-&-cheese & house-made potato chips

Duck Reuben–$15
on marble rye; Pekin duck breast, slow-roasted, w/cranberry cream cheese spread,
house-made sauerkraut, emmenthaler, pommes frites

♦ Entrees ♦

Steak Frites–$32
wood-grilled grass-fed NY Strip (11-12 oz.)
w/your choice of maitre d' butter or seasonal butter–(please ask your server); pommes frites

Braised Pork Shoulder–$18
wood-grilled & cider-braised w/herbed polenta cake, sautéed Swiss chard, herb salad, pork jus

Chicken Two Ways –$20
herb-marinated, wood-grilled leg; house chicken sausage; mushroom broth,
smashed buttermilk-herb potatoes, grilled ramps, pickled fennel salad

Pan-Seared Atlantic Salmon –$23
w/freekeh, carrot cream, braised radish, green pea-almond pesto, aji dolce coulis

Turmeric Couscous & Spring Vegetables–$17
w/pea purée, glazed knob onion, confit radish, smoked potato,
marinated trumpet mushroom, pickled red onion

♦ Sides –$6 ♦

♦ Macaroni & Stilton Cheese ♦ Bacon/Bourbon Beans ♦ Side Salad ♦

♦ Belgian-Style Pommes Frites ♦ House-Made Potato Chips ♦

♦ Cheese ♦

Artisanal Cheese
served w/paired accompaniments

–$14 –

♦ Desserts ♦

please ask your server

–$8–