



◆ ◆ Our Specialty ◆ ◆

Mussels for One—\$13 Mussels for Two—\$24

mussels from Chatham, Mass. in your choice of style—both served w/frites & aioli

- ◆ Belgian-Style: steamed in Blanche de Chambly w/sliced shallots, celery, thyme, & bayleaf or
- ◆ Porcini/Miso Broth: w/sautéed ginger, shallots, fennel, ramp kimchi butter, cilantro, scallions

◆ Appetizers ◆

House-made Sausage Plate —\$13

a trio of sausages served with seasonal accompaniments

Belgian Endive Gratin —\$9

w/braised endive, Mornay sauce, garlic bread crumbs

Bitterballen —\$9

beef sausage gravy croquettes, panko-crust, w/smoky mustard aioli

Pan-Seared Scallops —\$15

w/cauliflower purée, wood-grilled spaghetti squash, cider compressed apple, marcona almond-sage gremolata, calabrese-orange coulis

Brussels Sprouts —\$7

pan-seared; w/truffle oil, pecorino

Pommes Frites—\$5

Belgian-style

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 Rilette ◆ Summer Sausage ◆ Headcheese

Tonno Di Maiale ◆ Spicy Smoked Duck Breast ◆ Pork Heart Pastrami

(olive oil cured ham)

w/sour-pepper glaze

w/house kraut

◆ Salads ◆

Beet & Brussels Sprouts—\$9

roasted beets, shaved Brussels sprouts, fennel, apples, pepita, pecorino, brown butter vinaigrette

Broccoli & Cauliflower—\$9

shaved broccoli, roasted cauliflower, compressed kohlrabi, red cabbage, Marcona almonds, apple-maple vinaigrette

Tuscan Kale—\$9

w/hazelnuts, seasonal citrus, blue cheese, roasted sweet potatoes, pickled fennel, tarragon-mustard vinaigrette

/// 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.



◆ 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

Bavette—\$25 Ribeye—\$35

wood-grilled pasture-raised bavette (10 oz.) or Oregon Painted Hills Farm grass-fed ribeye (10-12 oz.)
w/your choice of maitre d' butter or seasonal butter—(please ask your server); pommes frites

Flemish Stew—\$17

beef stewed in Brother Thelonious, carrots, celery root, crispy duck fat hashbrown, pickled fennel

Rohan Duck Breast—\$28

maple-brined, wood-grilled; w/quinoa, sweet potato-bacon hash, parsnip pudding, grilled cabbage escabeche,
Cuvée des Jacobins Rouge-cherry gastrique

Wood-Grilled Prawns —\$19

w/saffron risotto, pickled aji dulce peppers, preserved lemon, chili oil

Spence Farms Masa Cake—\$16

w/porcini-braised collard greens, sunchokes, grilled baby carrots,
smoked sweet potato-ancho purée, pepitas, aji dulce vinaigrette

◆ Sides—\$6 ◆

◆ Macaroni & Stilton Cheese ◆ Bacon/Bourbon Beans ◆

◆ House-Made Potato Chips ◆ Side Salad ◆

◆ Cheese ◆

Artisanal Cheese

served w/paired accompaniments

—\$14—

◆ Desserts ◆

please ask your server

—\$8—