

Hopleaf's Lunch Menu

◆ ◆ Mussels ◆ ◆

for One—\$13 for Two—\$24

mussels from Prince Edward Island in your choice of style—
both served w/frites & aioli

◆ Belgian-Style: steamed in Blanche de Chambly
w/sliced shallots, celery, thyme & bayleaf ...or...

◆ White Wine/Miso/Porcini Broth
w/sautéed fennel, shallots, calabrese butter, fresh scallions

◆ Sandwiches ◆

Toasted Nueske Ham—\$12

on pumpnickel; gruyere cheese & apple-tarragon coleslaw;
pommes frites

Grass-fed Brisket—\$13

on light rye; Montreal-style dry rub,
slow-roasted while wrapped in bacon;
w/stone-ground mustard, housemade dill pickle &
pommes frites

Fried Catfish Hoagie—\$12

farm-raised by Heartland Catfish, (Itta Bena, Mississippi)
cornmeal-dusted, remoulade, lemon/tabasco pickles & frisée,
pommes frites

CB&J—\$11

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

Duck Reuben—\$13

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

Goat Sloppy Joe —\$13

on brioche bun; Slagel Farms goat, spicy slaw,
pickled onion, goat cheese, & house-made potato chips

◆ Daily Soup(s)—Market Price ◆

ask your server for details

◆ Sides—\$6 ◆

◆ Macaroni-&-Stilton-Cheese ◆ Pancetta/Bourbon Beans ◆

◆ Side Salad ◆ House-Made Potato Chips ◆

◆ Brussels Sprouts \$7 ◆

cold-smoked & fried w/truffle oil, pickled red onion & pecorino

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◆ Appetizers ◆

House-made Sausage Plate—\$13

a trio of sausages served with seasonal accompaniments

Cauliflower Arancini —\$12

fried risotto balls w/cauliflower, ancho-buffalo sauce,
blue cheese, compressed celery root relish, black walnuts

Charcuterie Trio—\$14

ask your Server about today's offerings;
additional items can be added for \$4 each

Onion Rings w/spicy mustard aioli—\$7

Pommes Frites—\$5

◆ Salads ◆

Rabbit Confit —\$9

w/grilled rapini, Peruvian lima beans,
Cuvée des Jacobins Rouge-plumped cranberries,
pumpkin seeds, pecorino, black garlic-mustard vinaigrette

Fall Cobb —\$8

w/shaved brussels sprouts, pickled red onion,
Point Reyes Blue Cheese, hard boiled egg,
Honeycrisp apples, house bacon, candied walnuts,
sweet potato vinaigrette

Kale —\$8

w/grilled beets, pickled Honeycrisp apples, caperberries,
toasted black walnuts, miso-maple vinaigrette

◆ Cheese—\$14 ◆

Artisanal Cheese

served w/paired accompaniments

◆ Desserts—\$8 ◆

Please ask your server for Dessert Menu

as of Nov 23, 2015

/// 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.