



## ◆ ◆ Our Specialty ◆ ◆

### Mussels for One—\$13    Mussels 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

## ◆ Appetizers ◆

### House-made Sausage Plate —\$13

a trio of sausages served with seasonal accompaniments

### Spice-Crusted Broken Arrow Ranch Venison—\$16

grilled w/juniper-fennel crust, truffled celery root purée, red currant sauce, shaved fennel, braised mustard seeds

### Cauliflower Arancini—\$12

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

### Fried Veal Sweetbreads —\$14

w//fried mushrooms, cauliflower mostarda, frisée, scallion, pistachio, pickled shallots, caper butter & Cuvee des Jacobins Rouge gastrique

### Pan-Seared Diver Scallops —\$16

w/parsnip purée, melted leeks, pickled shallots & black garlic-rye vinaigrette

### 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 ◆ Tonno Di Maiale ◆ Summer Sausage ◆ Headcheese

(olive oil cured ham)

## ◆ 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

/// 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—\$12

on pumpernickel; gruyère 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; pomme 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

## ◆ Entrees ◆

### Steak Frites

#### Bavette—\$25 Ribeye—\$32

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 lemon-horseradish butter; pommes frites

### Wood-Grilled Duroc Pork Chop—\$27

red wine-glazed; w/smoked gouda grits, roasted cauliflower/broccoli/salsify, black pepper vinaigrette, bacon marmalade & pickled cauliflower

### Stewed Beef Short Ribs—\$26

braised in Brother Thelonious; w/sweet potato polenta, stout braised greens, confit shallots, pickled cauliflower & grilled baguette

### Maple-Brined Duck Breast—\$26

wood-grilled, butternut squash purée, root vegetable bread pudding, roasted romanesco, Jacobin Rouge currants, fried sage, pumpkin seed oil

### Pan-Seared Coho Salmon—\$25

w/mushroom-squash broth, roasted miataki mushrooms, salsify, tarragon/pumpkin seed pesto and pickled grapes

### Falafel Belgian Waffle—\$18

spiced chickpea waffle w/lima bean & kale ragout, califlower "baba ganush", pickled red onion, & shaved cauliflower/toasted quinoa/parsley salad

## ◆ Sides—\$6 ◆

◆ Macaroni & Stilton Cheese ◆ Pancetta/Bourbon Beans ◆ Side Salad ◆

◆ House-Made Potato Chips ◆ Brussels Sprouts ◆  
cold-smoked & fried w/truffle oil,  
pickled red onion & pecorino

## ◆ Cheese ◆

### Artisanal Cheese

served w/paired accompaniments

—\$14—

## ◆ Desserts ◆

please ask your server

—\$8—