

AFTERNOON

3PM-9PM WEDNESDAY-SUNDAY

POETRY

- Roasted Nuts \$5 (GF)(VG)

Marinated PFF Chevre \$6 (GF)

Rosemary French Fries \$5 (GF)(VG)
- Fresh CIB Bread \$2

Hop Simple Salad \$5 (GF)(CN)

House Pickle Mix (GF)(VG)
- Baked Mac + Cheese with Pangratatto \$6

Herbed Persillade Potatoes \$6 (GF)(VG)

Warm Fennel + Orange Castelvetro Olives \$6 (GF)(VG)

NOVELLAS

- \$8 Smoked Trout Dip with tarragon, dill, and Hop potato chips (GF)

\$8 Bread + Butter with yuzu kosho butter and roasted garlic confit (VG option)

- \$15 Midwest Raclette - swiss + mozzarella cheese with herb garlic potatoes, Hop pickle mix, and fresh bread

\$12 Midwestern Cheese Plate - Prairie Fruits Farm Cheeses, fresh grapes, Black pepper fig jam, Hop pickled mix, Marcona almonds, Fresh Central Illinois Bread, Add Salame Di Manzo Wagyu \$4

KIDDOS

EACH ITEM \$5

BIRTHDAY WAFFLE

GRILLED CHEESE

MAC N' CHEESE

OATS N' FRESH FRUIT

- V** Vegetarian

GF Gluten-Free

NF Nut-Free

VG Vegan

DF Dairy-Free

EF Egg-Free

CN Contains Nuts

OH, SO MUCH MORE
ON THE BACK!

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EPICS

\$14 Warm Roasted Squash on a bed of quinoa salad made of chickpeas, edamame, shishito peppers, red onions, capers topped with a Shoyu tahini dressing (VG)(GF)

\$8 Thai Pumpkin Soup (GF) - add bread \$1

\$12 Ham Royale + Gruyère Panini with gherkins + dijon, served with Hop salad (CN)

\$12 Mushroom Conserva with brown rice, shaved parmesan, leeks, shallots, pecans, brown butter, and fresh herbs (GF)

\$12 Crisp Apple + black pepper fig jam + Brie Panini, served with Hop salad (CN)

\$14 Roasted Mixed Beets on a bed of arugula, with fresh burrata, marcona almonds + crunchy bread

DESSERT

APPLE CIDER DONUTS \$10

Buttermilk apple cider donuts with bay leaf pastry cream, black peppercorn plum gastrique, candied citrus + fresh bay leaf

DARK CHOCOLATE CRÊMEUX \$8

Oat milk whipped ganache with fresh berries and botanicals (GF)(VG)

PRAIRIE FRUITS FARMS GELATO \$6

Prairie Fruits Farm Chocolate Hazelnut Gelato with Hopscotch salted caramel (GF)

BASQUE CHEESECAKE \$8

Caramelized cheesecake with marcona almond, oil cured olive brittle, candied rosemary and Kalimotxo reduction soaked berries

LORELAI'S "FANCY" PLATTER | \$5
"A carnival of snackery"

PREPARED BY

Chef de Cuisine
Dalton McCabe

Pastry Chef
Meghan Faulkner