



LUNCH MENU

KITCHEN
HOURS

11.00 AM
04.00 PM

COLD CUTS (W/ FRIES)

Turkey Club \$16
Roasted Turkey, Garlic Aioli, Chop Shop Bacon, Cheddar, Lettuce, Tomato, Sourdough

Chop Shop Italian \$16
Selection of Imported Italian Meats, Red Onion, Provolone, Lettuce, Tomato, Oil and Vinegar, Hoagie Roll

Roast Beef \$16
Horseradish Aioli, Arugula, Cheddar Cheese, Hoagie Roll

Prosciutto Caprese \$15
Fresh Mozzarella, Basil, Tomatoes, Pistachio Pesto Aioli, Hoagie Roll

SALADS

Add-Ons: Chicken \$8, Salmon \$10 Steak \$9

Greek Salad *v* \$12
Olives, Red Onions, Cucumbers, Feta, Cherry Tomato, Lemon Vinaigrette, Croutons

Italian Chop Salad *gf* \$14
Romaine, Arugula, Cherry Tomatoes, Chickpeas, Bell Peppers, Pepperoncini, Cucumber, Salami, Olives, Red Onion, Provolone, Italian Dressing

Caesar Salad \$14
Romaine, Croutons, Grated Parmesan

Asparagus Salad *v* \$14
Cucumbers, Red Onion, Ranch, Everything Bagel Seasoning, Pine Nuts, Dill

SIDES

Garlic Mashed Potatoes *v* \$7

Grilled Asparagus \$8

House Fries *vg* (+\$4 Truffle *v*) \$6

Side Salad *v* \$5

Add Avocado \$2

HOT SANDWICHES (W/FRIES)

Burger of the Month \$20

* French Onion Short Rib Patty Melt

8oz Patty, Braised Short Rib, Swiss/Gruyere Cheese Blend, Caramelized Onion, Aus Jus Aioli, Arugula, Sourdough

Butcher's Burger* \$20
Cheddar, House Smoked Bacon, Balsamic Onions, Chop Sauce, Sesame Seed Bun

Black Bean Burger \$18
Chipotle Aioli, Shredded Lettuce, Avocado, Pickled Red Onions, Sesame Seed Bun

Fried Chicken Sandwich \$22
Harrison's Farm Chicken Thigh, Chop Shop Chicken Sauce, Bread and Butter Pickles, Garlic Aioli, Sesame Seed Bun

Italian Beef \$17
Braised Beef, Hot Giardiniera, Provolone Cheese, Hoagie Roll

BLT \$14
Beef Steak Tomatoes, Chop Shop Bacon, Lettuce, Garlic Aioli, Sourdough

Spicy Grilled Chicken Club \$16
Marinated Chicken Breast, Chipotle Aioli, Lettuce, Tomato, Provolone, Bacon, Sourdough Bread

Steak Sandwich* \$18
Butcher's Cut Steak, Lettuce, Tomato, Red Onion, Avocado, Chimichurri, Hoagie Roll

Italian Sausage \$17
Choice of Mild or Hot Italian Sausage, Balsamic Onions, Fried Onions, Dijon, on a Hoagie Roll

DESSERT

Traditional Tiramisu *v* \$12

Chocolate Budino *v* \$12

Pistachio Cannoli *v* \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DRINK MENU



COCKTAILS \$14

Bramble On

Gin, Black Berry, Lemon, Honey

Rhubarberella

Vodka, Strawberry, Lemon, Rhubarb Bitters, Prosecco

Sanguine Dream

Aperol, Blood Orange Juice, Prosecco, Ginger Beer

Old Pal

Rye Whiskey, Dry Vermouth, Campari

Moretti's Manhattan

Ezra Brooks Rye Whiskey, Carpano Antica, Cherry Bark, Angostura and Orange bitters

Guava Colada

Coconut Rum, White Rum, Pineapple, Guava, Lime

American Eclipse

Green Chartreuse, Orgeat, Pineapple, Lime

Smoke on the Citrus

Choice of Tequila or Mezcal, Lime, Ancho Reyes, Grapefruit, Agave

Pear Necessities

Jim Beam Whiskey, Pear, Triple Sec, Lemon, Simple Syrup

MOCKTAILS \$10

Fauxperol Spritz

N/A Prosecco, N/A Aperol, Soda Water

Hibiscus Kisses

Hibiscus Syrup, Lime, Simple Syrup, Soda Water

Crimson Crush

Blood Orange Juice, Lime, Honey Syrup, Soda Water

Strawberry Fizz Forever

Strawberry Syrup, Lime, N/A Prosecco, Soda Water

WINE \$12 GLASS/\$48 BTL

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

Prosecco - Splits (\$16) or Bottle (\$48)

DRAFTS \$10

Allagash White

Coors Light

Pacifico

Stiegl Goldbrau

Half Acre Rotating

Maplewood Rotating

Sierra Nevada Rotating

Three Floyds Rotating

CANS/BOTTLES

Long Drink \$10

Original Sin Cider Black Widow \$7

Steigl Radler \$8

White Claw \$10

Miller Lite \$8

Miller High Life \$8

Pabst Blue Ribbon \$7

Montucky Cold Snack \$7

Coors Banquet \$8

Suntory -196 \$8

N/A BEVERAGES

Red Bull (Regular/Sugar Free) \$5

Heineken Zero \$8

Sierra Nevada Trail Pass IPA \$8

Wynk THC Seltzer \$10