



BRUNCH MENU

KITCHEN HOURS

11.00 AM
04.00 PM

APPETIZERS

Six Piece Jumbo Wings \$14
Harrison's Farm Bone-In Wings with Carrot and Celery Sticks
Choice of: Buffalo, Sweet Chili, or Chop Shop Chicken Sauce
Breaded Cauliflower Wings available upon request!

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

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

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

SANDWICHES (W/ FRIES)

Burger of the Month \$16

The Dirty Dog
Footlong/All Beef Hotdog, Skyline Style Chili Mac, Shredded Cheddar

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

Black Bean Burger *v* \$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

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

Steak Sandwich* \$16
Butcher's Cut Steak, Lettuce, Tomato, Red Onion, Avocado, Chimichurri, Hoagie Roll

EGGS (W/ POTATOES)

The Breakfast Sandwich \$16
Two Scrambled Eggs, Cheddar Cheese, Chop Shop Bacon, Comeback Sauce, Arugula, on an English Muffin

Butcher's Hash *gf* \$18
Butcher's Cut Steak, Two Sunny Side Eggs, Onion, Bell Pepper, Chimichurri

Chop Shop Omelet *v/gf* \$18
Three Eggs, Chop Shop Bacon, Giardiniera, Provolone Cheese

8 oz Steak and Eggs* *gf* \$22
Butcher's Cut Steak*, Two Eggs Your Way, Bearnaise Sauce

Chicken in a Biscuit \$16
Fried Chicken Thigh, White Gravy, Giardiniera, Sunny Side Up Egg

Eggs in Purgatory *v* \$16
Two Baked Eggs, Spicy Tomato Sauce, Stracciatella Cheese, Sourdough

Avocado Toast *v* \$14
One Egg* Your Way, Arugula, Pickled Red Onions, Tomato, Everything Bagel Seasoning, Sourdough

Breakfast BLT \$16
Scrambled Eggs, Beef Steak Tomatoes, Chop Shop Bacon, Lettuce, Garlic Aioli, Sourdough

SIDES

Belgian Waffle *v* \$8

House Bacon or Sausage \$5

Farm Eggs (1 Each) \$2

Breakfast Potatoes *vg* \$4

Buttermilk Biscuit *v* \$4

Side Salad *v* \$5

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



BRUNCH DRINK MENU



COCKTAILS \$14

Moretti's Manhattan

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

Picante Pineapple Margarita

Pineapple Picante Syrup, Lime Juice, Tajin Rim

Cucumber Vodka Martini

Chop Shop Vodka, Lime Juice, Cucumber Syrup, Prosecco

Cooler

Chop Shop Vodka, Lemon Juice, Seasonal Fruit, Red Bull

Elderflower Martini

Prairie Gin, Elderflower Liqueur, Lemon Juice

Prickly Pear Margarita

Convite Mezcal, Triple Sec, Lime Juice

WINE \$12 GLASS/\$48 BTL

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

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

N/A BEVERAGES

Red Bull (Regular/Sugar Free) \$5

Heineken Zero \$8

Sierra Nevada Trail Pass IPA \$8

Wynk THC Seltzer \$10

DRAFTS \$10

Allagash White

Coors Light

Modelo Especial

Sierra Nevada Hazy Little Thing

Stiegl Goldbrau

Casa Humilde Rotating

Half Acre Rotating

Maplewood Rotating

Sierra Nevada Rotating

Three Floyds Rotating

CANS/BOTTLES

Long Drink \$10

Original Sin Cider Black Widow \$7

Original Sin Cider Dry Rose \$7

Steigl Radler \$8

White Claw \$10

White Claw Vodka Soda \$10

Miller Lite \$8

Miller High Life \$8

Pabst Blue Ribbon \$7

Montucky Cold Snack \$7

Coors Banquet \$8

Suntory -196 \$8

Bottomless Brunch
Mimosa or Bloody Mary \$30

Two Hour Maximum
(with purchase of entrée)