



# DINNER MENU

KITCHEN HOURS

04.00 PM  
09.00 PM

## STARTERS

### Chop Shop Charcuterie Board For 2 \$18/ 4 \$30

Chef's Selection of Italian Imported Meats and Cheeses, Seasonal Jams, Dried Fruit, Crostini

### 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!*

### Meatballs \$15

Four Italian Meatballs, Grandma's Marinara, Parmesan, Garlic Toast

### Roasted Cauliflower \*v/gf\* \$12

Herb Yogurt, Pepitas, Pickled Golden Raisins

### Winter Minestra Soup \$12

Beef Shank, Cannellini Beans, Kale, Butternut Squash, Sage Croutons

## 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

### Beet and Arugula Salad \*v/gf\* \$14

Goat Cheese, Oranges, White Wine Vinegar, Candied Pecans

## ENTREES

### 10 oz Bone-In Pork Chop\* \*gf\* \$24

Maple Mustard Glaze, Roasted Broccolini, Garlic Mashed Potatoes

### Chicken Parmesan \$22

Harrison's Farm Chicken Breast, Grandma's Marinara, Fresh Mozzarella, Spaghetti

### 8 oz Steak\* Frites \$32

Butcher's Cut Steak\*, Chimichurri, House Fries

### Hot Honey Salmon\* \*gf\* \$24

Wild Caught Salmon, Sweet Potato Puree, Braised Kale

### Butternut Squash Mac and \$19

"Cheeze" \*vg\*  
Cavatappi Noodles, Sage Breadcrumb

*Check in with your server for our options on:*

### Your Choice Steak \*MP\*

Served with  
Garlic Mashed Potatoes  
and  
Red Wine Demi Glace

## HAND MADE PASTAS

### Fettuccine Alfredo \*v\* \$20

Kilgus Farm's Cream, Garlic, Parmesan, White Wine

### Pappardelle \$22

Butcher's Mild Italian Sausage, Grandma's Marinara, Bell Peppers, Stracciatella Cheese

Executive Chef Hunter Horvath Seis

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



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## 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

## SIDES

Garlic Mashed Potatoes \*v\* \$7

Cup of Winter Minestra Soup \$8

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

Side Salad \*v\* \$5

Roasted Broccolini \*vg\* \$8

## DESSERT

**Traditional Tiramisu \*v\*** \$12

Mascarpone Mousse, Espresso, Cocoa  
Powder

**Lemon Budino \*v\*** \$12

Whipped Cream, Candied Lemon

## 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)

*Do not forget to visit our  
butcher shop,  
Wednesday-Sunday 11am-6pm  
for a selection of farm-fresh  
products!*

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