



# 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

## 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\*** \$14  
Goat Cheese, Oranges, White Wine Vinegar, Candied Pecans

## SIDES

Garlic Mashed Potatoes \*v\* \$7

Cup of Winter Minestra Soup \$8

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

Side Salad \*v\* \$5

Add Avocado \$2

## DESSERT

Traditional Tiramisu \*v\* \$12

Lemon Budino \*v\* \$12

## HOT 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** \$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

**Oxtail/Short Rib Italian Beef** \$17  
Braised Short Rib and Oxtail, Hot Giardiniera, Provolone Cheese, Hoagie Roll

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

**Meatball Sub** \$17  
Butcher Shop Italian Meatballs in Grandma's Marinara, Fresh Mozzarella Hoagie Roll

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

**Chicken Parmesan Sandwich** \$17  
Harrison's Farm Chicken Breast, Grandma's Marinara, Fresh Mozzarella, Arugula, Hoagie Roll

*Do not forget to visit our butcher shop for a selection of farm-fresh products!*

Executive Chef Hunter Horvath Seis

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



# 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

Coke Fountain Drinks \$3

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