



# 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

**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

#### **\*LG(PB&J)Q+\***

Double Cheeseburger, Salsa Macha, \$20  
Tamarind, Bacon Jam, Pepper Jack

**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

**BLT** \$16  
Tomatoes, Chop Shop Bacon,  
Lettuce, Garlic Aioli, Sourdough

## BRUNCH THINGS

**The Breakfast Sandwich** \$16  
Two Scrambled Eggs, Cheddar Cheese,  
Chop Shop Bacon, Garlic Aioli,  
Arugula, English Muffin, Potatoes

**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,  
Potatoes

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

**Chicken in a Biscuit** \$16  
Fried Chicken Thigh, Pimento Cheese,  
Honey Butter, Potatoes

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

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

**Ricotta Toast \*v\*** \$12  
Sourdough, Whipped Ricotta, Raspberry  
Jam, Pistachios, Honey

**2-2-2 \*v\*** \$12  
2 Eggs Your Choice, 2 Bacon or Sausage  
Links, 2 Pieces of Sourdough Toast

## 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

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



# BRUNCH 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

## DRAFTS

\$10

Allagash White

Coors Light

Modelo Especial

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

**Bottomless Brunch**  
**Mimosa or Bloody Mary \$30**

Two Hour Maximum  
(with purchase of entrée)