



DINNER MENU

Appetizers:

Chop Shop Charcuterie Board...
for Two \$18 for Four \$30
Selection of 3 Italian Imported Meats and Cheeses, Seasonal Accouterments, Crostinis

Jumbo Wings \$14
6 Jumbo Bone-In Wings. Choose from Buffalo, Sweet Chili or Chop Shop Chicken Sauce. Served with Carrots and Celery Sticks [Vegetarian? No Problem! We have Battered Cauliflower Wings (V)]

Meatballs \$15
4 Butcher Shop Italian Meatballs, Grandma's Marinara, Parmesan, Garlic Toast

Shortrib Arancini \$16
Pistachio, Pesto Aioli, Pecorino Romano

Focaccia and Ricotta (V) \$12
Whipped Ricotta, Grilled Rosemary Focaccia, Onion Jam (Add Bacon +\$2)

Salads:

Asparagus Salad (V) (GF) \$14
Everything Bagel, Ranch, Red Onions, Cucumbers, Toasted Pinenuts

Italian Chop Salad (GF) \$14
Romaine, Arugula, Cherry Tomatoes, Garbanzo Beans, Bell Pepper, Pepperoncini, Cucumber, Salami, Kalamata Olives, Red Onion, Provolone, Italian Dressing

Greek Salad (V) \$12
Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Feta, Lemon Vinaigrette, Croutons

Caesar Salad \$14
Parmesan, Romaine, Garlic Croutons

Protein Add-ons:
Bacon \$5
6 oz Grilled Chicken Breast \$7
4 oz Grilled Steak \$8
6 oz Roasted Ocean Trout \$10

Sides:

Garlic Mashed Potatoes (GF / V) \$7
Side Salad (VG) \$5
Romaine, Cherry Tomatoes, Cucumbers, Croutons, Italian Dressing
Fries (VG) \$6 (Truffle Upgrade +\$4)
Roasted Asparagus(VG) \$5

Pastas:

Pistachio Pesto (V) \$18
Gemelli, Parmigiano Reggiano, Cream, Lemon, Gremolata

Short Rib Ragù \$20
Caramelized Onions, Pecorino Romano, Ziti, Gremolata

Fetticune Alfredo (V) \$20
Kilgus Cream, Garlic, Shallots, Parmesan

Spring Linguine (VG) \$18
Pea, Asparagus, Hon Shimijis

Entrees:

Grilled Bone-in Pork Chop* (GF) \$24
Blackberry, Bourbon, Asparagus, Mashed Potatoes

Chicken Parmesan \$22
Harrison Farms Chicken Breast, Grandma's Marinara, Fresh Mozzarella, Spaghetti

8 oz Steak Frites* (GF) \$32
Butcher's Cut Steak*, Bearnaise Sauce and House Fries

Ocean Trout \$24
Fennel, Oranges, Farro, Chile Soffrito

Sandwiches...

Served with House Fries:

Burger of the Month* \$20
The Big Mak (May)
Lettuce, Onion, Burger Sauce, American Cheese

Butcher's Burger* \$20
8 oz of Kilgus Farms Beef, Cheddar Cheese, Chop Shop Bacon, Balsamic Onions, Chop Sauce, Sesame Seed Bun

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

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

Executive Chef Hunter Horvath Seis

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