



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 \$20
*** French Onion Short Rib Patty Melt**
8oz Patty, Braised Short Rib,
Swiss/Gruyere Cheese Blend, Caramelized
Onion, Aus Jus Aioli, Arugula, Sourdough

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

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)