



# 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

### Meatballs

\$15

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

### Short Rib Arancini

\$16

Pistachio Pesto Aioli, Pecorino Romano

### Focaccia and Ricotta \*\*v\*

\$12

Grilled Focaccia, Whipped Ricotta, Onion Jam

## 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

### Asparagus Salad \*\*v\*

\$14

Cucumbers, Red Onion, Ranch, Everything Bagel Seasoning, Pine Nuts, Dill

## ENTREES

### Bone-In Pork Chop\* \*gf\*

\$24

Blackberry BBQ Sauce, Grilled Asparagus, Garlic Mashed Potatoes

### Chicken Parmesan

\$22

Breaded Chicken Breast, Grandma's Marinara, Fresh Mozzarella, Spaghetti

### 8 oz Steak\* Frites

\$32

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

### Pan Seared Ocean Trout

\$24

Wild Caught Fjord Trout, Farro, Chile and Garlic Sofrito, Fennel and Orange Salad

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

### Your Choice Steak \*MP\*

Served with  
Garlic Mashed Potatoes  
and  
Red Wine Demi Glace

## SIDES

### Garlic Mashed Potatoes \*\*v\*

\$7

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

\$6

### Side Salad \*\*v\*

\$5

### Grilled Asparagus \*vg\*

\$8

## 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  
Chicken Thigh, Chop Shop Chicken Sauce, Bread and Butter Pickles, Garlic Aioli, Sesame Seed Bun

## PASTAS

**Fettuccine Alfredo \*\*v\*** \$20  
Kilgus Farm's Cream, Garlic, Parmesan, White Wine

**Pistachio Pesto \*\*v\*** \$18  
Gemelli Pasta, Kilgus Farm Heavy Cream, Lemon Juice, Parmigiano Reggiano, Parsley Gremolata

**Short Rib Ragu** \$20  
Ziti Pasta, Caramelized Onion, Cream, Lemon, Pecorino Romano, Parsley Gremolata

**Spring Linguine \*\*vg\*** \$22  
Pea and Herb Sauce, Seared Asparagus, Pickled Hon Shimeji Mushrooms

*Do not forget to visit our  
butcher shop,  
Wednesday-Sunday 11am-5pm  
for a selection of farm-fresh  
products!*

## WINE \$12 GLASS/\$48 BTL

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

Prosecco - Splits (\$16) or Bottle (\$48)

## 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