



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



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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)

\$20

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