

ESTABLISHED 2010. WATKINSVILLE, GA

STARTERS

Daily Soup – Cup / 3. Bowl / 6.

Spinach & Artichoke Dip / 8.

Roasted peppers, parmesan cheese, grilled pita

Buffalo Chicken Dip / 9.

Roasted chicken, buffalo cream cheese, ranch, bleu cheese crumbles, green onions, grilled pita

Bruschetta / 9.

Balsamic marinated tomatoes, fresh basil, goat cheese, toasted pita

Crab Cakes / 11.

Two crab cakes, tabasco remoulade, avocado ranch, lemon

Salmon Tacos / 10.

Three corn tortillas, white wine braised salmon, vidalia onion slaw, avocado ranch

Pimento Cheese Dip / 8.

Crumbled bacon, green onions, grilled pita

Fried Mozzarella / 8.

Hand breaded mozzarella, house-made marinara, parmesan, basil, balsamic glaze

Chicken Quesadilla / 9.

Grilled chicken, cheddar jack cheese, caramelized onions & peppers. Served with sour cream, guacamole & grilled tomato salsa. Substitute – Steak / 1. Shrimp / 2.

Chicken Wings – Half / 6. Dozen / 10.

Bone-in or boneless wings tossed in buffalo, chipotle soy, lemon pepper, BBQ, or habanero BBQ Topped with bleu cheese crumbles & green onions

Fried Green Tower / 9.

Fried green tomatoes, crumbled goat cheese, piquante coulis, basil chiffonade

CHOPS

Lamb Chops / 21.

Grilled lamb chops, jasmine rice, brown butter brussels sprouts, shishito peppers, mint reduction

Pork Chop / 18.

Grilled pork chop, mashed sweet potatoes, roasted cauliflower, bourbon pecan glaze

Bistro Filet / 20.

Chargrilled teres major steak, tomato risotto, marinated squash and zucchini, house-made chimichurri

Spare Ribs / 19.

Hickory smoked ribs, house made zesty BBQ sauce, potato salad, charred corn

BEEF

All steaks served with a red wine demi-glace, garlic fried potatoes & your choice of seasonal vegetables or julienne medley

7 oz. Filet / 24.

High quality, thick tenderloin, tasty, extremely lean and tender

14 oz. Ribeye / 24.

Exceptionally tender with ribbons of marbling providing intense flavor

10 oz. Sirloin / 17.

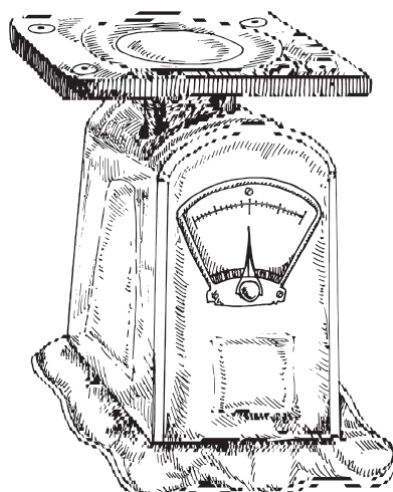
Meaning “above the loin,” this top loin cut is flavorful and lean

Our beef is Premium USDA Choice Black Angus.

*All Chops are hand cut, cooked to order, naturally raised, hormone & antibiotic free.

Seafood Additions:

- 3 Grilled shrimp / 5. Crab cake / 6. 2 Large scallops / 8.



Chops & Hops loves supporting local businesses

Executive Chef: Kory Depaola Menu Design: Lauren Geitner



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ENTREES

Seafood & Grits / 21.

Shrimp & scallops, creamy feta grits, seasonal vegetables, peppered bacon & tomato confetti, spiced blackberry reduction

Salmon / 20.

Grilled salmon, mashed sweet potatoes, roasted cauliflower, choice of citrus-habanero glaze or bourbon pecan glaze

Tuscan Chicken / 17.

Grilled chicken breasts, parmesan risotto, wild mushrooms, pesto cream sauce

Swordfish / 18.

Blackened fillet, fried potato hash with black beans & corn, cilantro cream cheese, lime

VEGETARIAN

Oven Baked Pasta / 16.

Penne, tomato basil cream sauce, spinach, mushrooms, red onions, mozzarella, parmesan, goat cheese

Stir Fry / 15.

Fried rice, mirepoix, squash, brussels sprouts, chipotle soy

Stuffed Bell Pepper / 16.

Rice, beans, corn, pimentos, cheddar béchamel
Topped with cilantro cream cheese and salsa

SANDWICHES

Served with seasoned hand-cut french fries or a cup of our daily soup. Substitute any half salad or sweet potato tater tots / 2.

French Dip / 10.

Sliced teres major, caramelized onions, swiss cheese on garlic bread served with au-jus

Chicken Salad Wrap / 9

Roasted chicken, granny smith apples, raisins, lemon zest, mayo & romaine lettuce in a flour tortilla

The Hot Thomas / 10.

Locally smoked pork barbeque, vidalia onion slaw, spicy pickles & signature sauce on H&F bun

Chicken Caprese / 9.

Grilled tuscan chicken, tomato, mozzarella, basil, balsamic on toasted garlic french loaf

Cuban / 9.

Mojo pork, ham, spicy pickles, swiss cheese & whole grain dijonaise on pressed cuban loaf

Southern Charm / 9.

Pimento cheese, peppered bacon, sliced tomato on toasted sourdough. Substitute fried green tomatoes / 2.

SALADS

Add a grilled protein:

Chicken / 2.

Steak / 4.

Shrimp / 5.

Salmon / 4 oz. / 6. 7 oz. / 12.

Chopped Club – Half / 6. Full / 12.

Romaine, chicken, black forest ham, tomato, cheddar jack cheese, peppered bacon, croutons, avocado ranch

Chicken Salad– Half / 6. Full / 12.

Mixed greens, homemade chicken salad, bleu cheese crumbles, cucumbers, pecans, cracked pepper, chipotle & avocado ranch

Mediterranean – Half / 6. Full / 12.

Mixed greens, feta, sundried tomatoes, kalamata olives, red onions, herb vinaigrette

The Wedge – Half / 5. Full / 10.

Romaine, peppered bacon, tomatoes, cucumbers, bleu cheese crumbles, chipotle ranch

Caesar – Half / 5. Full / 10.

Romaine, shaved parmesan, house-made croutons

BURGERS

Served on Holeman & Finch bun with a side of seasoned hand-cut french fries or a cup of our daily soup. Substitute any half salad or sweet potato tater tots / 2.

Chops Burger / 11.

BBQ sauce, cheddar, peppered bacon, crispy onions

Greek Burger / 11.

Feta, sundried tomato, kalamata olives, red onions

Wild & Bleu Burger / 11.

Roasted wild mushrooms, bleu cheese crumbles, peppered bacon, horseradish mayo, balsamic glaze

Heart Attack Burger / 12.

Cheddar, fried egg, peppered bacon, crispy onions, rosemary mayo

Bacon Jam Burger / 12.

House-made bacon jam, pepper jack cheese, fried spicy pickles, mixed greens, red onion

Cheese Burger / 10.

Cheddar, romaine, red onion, tomato

Black Bean Burger

Substitute a chipotle black bean burger for any of our burger options

**All burgers are cooked to order*