

Available 11 a.m. to 9 p.m.
for to-go, patio and in-restaurant dining

FIRSTS

Buffalo Chicken Dip / 9 
bleu cheese, green onions, naan

Pimento Cheese Dip / 9 
bacon, green onions, naan

Wontons / 10 
mango & jalapeño pepper jelly, cream cheese,
mango teriyaki sauce

Jumbo Chicken Wings half-dozen, 7 / dozen, 14
traditional or boneless
*mango teriyaki, lemon pepper, bbq, watkinsville warm,
oconee hot, sriracha honey lime,
local honey & habanero bbq*

Fried Mozzarella / 9
marinara, basil, balsamic


Lump Crab Cake Bites / 14
honey-fried brussels sprouts, mixed greens, herb aioli

***Seared Tuna** / 15 
seaweed salad, pickled ginger, fried wontons,
gochujang-wasabi mayo


SALADS

add protein to any salad:

chicken breast / 4 shrimp / 7 steak / 7
half-salmon / 7 full salmon / 11 crab cake / 9

The Wedge 6 / Half 12 / Full 
romaine, diced tomatoes, bacon, red onion,
cucumbers, bleu cheese crumbles,
avocado-chipotle ranch

Spinach 6 / Half 12 / Full 
sundried tomatoes, kalamata olives, feta,
balsamic vinaigrette

Golden Beets 6 / Half 12 / Full 
spring mix, goat cheese, candied walnuts,
chianti-basil vinaigrette


Romaine Caesar 6 / Half 12 / Full
bacon, parmesan, croutons, caesar dressing

BURGERS

served with choice of hand-cut seasoned fries
or cactus chili

substitute any salad / 3


substitute impossible soy protein patty / 2

 substitute a gluten-free bun / 2

Chops Burger / 12
premium cheddar, bacon, crispy onions, housemade
bbq sauce

The Better Cheddar Burger / 12
premium cheddar, lettuce, red onion, tomato

Wild & Bleu Burger / 13 
blackened beef patty, bleu cheese spread, bacon, mushrooms,
watkinsville warm-infused balsamic

Hometown Hero* / 16 
half-pound locally grown precise cattle 21-day wet-aged beef
patty, gouda, crispy potatoes, strawberry-jalapeño pepper
jelly, fried egg, peanut butter

*all burgers are cooked to order.

SANDWICHES

served with choice of hand-cut seasoned fries or cactus chili

substitute any salad / 3 substitute a gluten-free bun / 2 

Gyro / 13
steak, feta, tzatziki sauce, diced tomatoes, cucumber,
red onion, spring mix, naan

Chicken Salad Wrap / 10
candied walnuts, dried cranberries, apples, lettuce, grapes,
tortilla

Ham & Cheese Melt / 13
pan-seared with crisp apple slices, gouda, cheddar, goat
cheese, apricot jam, sourdough

French Dip / 13
thin-sliced steak, caramelized onions, swiss, au jus,
baked garlic bread
add mushrooms / 1

*consuming raw or undercooked meats, poultry, sea-
food, shellfish or eggs may increase your risk of
foodborne illness.

 indicates gluten-free  indicates spicy


MAINS

Shrimp & Grits / 19  
creamy local grits, wild-caught gulf shrimp, cajun cream sauce, peppers & onions

Poached Salmon / 21
seared and poached in parchment, topped with lemon-dill butter; with rice pilaf and roasted broccoli

Honey Truffled Chicken / 18
pan-seared over creamy pesto-parmesan mushroom risotto with roasted carrots

Local Honey & Bleu Cheese Meatloaf / 15
precise cattle 21-day wet-aged beef, mashed potatoes, honey-roasted carrots

Seafood Tacos / 14 
choice of shrimp or salmon; broccoli slaw, tomatoes, peppers & onions, chipotle-avocado ranch

Featured Fresh Catch / market price
chef arielle's regularly rotating entrée of fresh seafood and paired sides

SIDES

creamy macaroni 'n' cheese
fried cauliflower
honey-fried brussels sprouts
french fries
sweet potato waffle fries

 **gluten-free sides** 
garlic green beans
roasted carrots
mashed potatoes
goat cheese mashed potatoes
grilled squash & zucchini

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STEAKS & CHOPS

**all chops and steaks are cooked to order and served with choice of two sides. chops & hops proudly serves meat that is sustainably raised without the use of added hormones or antibiotics.*

Pork Chop Porterhouse / 22
walnut-bourbon glaze

Lamb Chops / 28
with mint-apple chutney

7-ounce Center-Cut Filet / market price
most tender cut of lean beef

14-ounce Ribeye / 32
well-marbled for peak flavor and tenderness

Dry-Aged Cut of the Week / market price
highest quality 40- to 80-day dry-aged steak, hand-selected weekly by chef arielle

add-ons

lump crab cake with herb aioli / 9
five sautéed shrimp with cajun cream sauce / 7

FAMILY-SIZED MEALS

**** family-sized meals are for curbside pick-up only and require 24 hours advance notice****

Chicken Salad / pint, 10 / quart, 18

Cactus Chili / quart, 18

Buffalo Chicken Dip / pint, 18
bleu cheese, green onions, four pieces of pita

Full Family-Sized Meals (feeds six to eight) / 60
includes dinner rolls and

choice of salad:

Baby Romaine Caesar
House Salad with balsamic or ranch

and choice of entrée:

Meatloaf
Chicken Parmesan with linguini

THANK YOU WATKINSVILLE !
THE CHOPS CREW IS SO
GRATEFUL FOR OUR COMMUNITY!