



## FIRSTS

**Burrata and Stone Fruit** / 14   
fresh italian cheese, candied walnut crumble,  
stone fruit glaze, hawaiian sea salt, olive oil, microgreens

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

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

**Pimento Cheese Dip** / 9   
bacon, green onions, naan

**Hummus** / 9   
roasted red peppers, sundried tomatoes, kalamata olives,  
garlic & herb crackers

**Fried Mozzarella** / 9  
marinara, basil, balsamic

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

**Lump Crab Cake Bites** / 14  
pearled couscous, mixed greens, herb aioli

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


**Soup** | cup, 4 / bowl, 7  
cactus chili or soup of the day

## SALADS


**add protein to any salad:**

chicken breast / 4    steak / 5    half-salmon / 7    full salmon / 11  
shrimp / 7    crab cake / 7    seared tuna / 7

**Baby Kale Caesar** 5 / Half 9 / Full  
candied bacon, parmesan, croutons, caesar dressing

**The Wedge** 5 / Half 9 / Full   
romaine, cherry tomatoes, bacon, red onion, cucumbers,  
bleu cheese crumbles, avocado-chipotle ranch

**Spinach** 6 / Half 11 / Full   
sundried tomatoes, kalamata olives, feta,  
balsamic vinaigrette

**Golden Beets** 5 / Half 9 / Full   
spring mix, goat cheese, candied walnuts,  
chianti-basil vinaigrette

## CHOPS & STEAKS

*\*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** / 25  
mint-apple preserves

**7-ounce Center-Cut Filet** / 29  
most tender cut of lean beef

**8-ounce Hunter Cattle Company Sirloin** / 22  
georgia grown, grass-finished, limited availability

**14-ounce Ribeye** / 28  
well-marbled for peak flavor and tenderness

**12-ounce Bone-in Kansas City Strip** / 40  
wet-aged for 40 days

**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

georgia grown fungo farms  
mushrooms & bleu cheese / 2

five sautéed shrimp with  
cajun cream sauce / 7

lump crab cake with herb aioli / 7

## SIDES

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

 **gluten-free sides**

garlic green beans  
roasted carrots  
mashed potatoes  
goat cheese mashed potatoes  
sautéed asparagus  
sautéed cabbage  
grilled squash & zucchini  
rosemary & thyme-roasted  
red potatoes

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



indicates gluten-free



indicates spicy