

Local Chop & Grill House

Taste of Downtown 2019 Menu

Appetizers

Chop House Salad

local greens*, tomatoes, cucumbers*, bacon, duck egg*, bleu cheese, and ranch dressing

Soup du Jour

ask your server for details

Entrées

All of our Entrées are hand cut and sourced from sustainable farms

8oz Sirloin Steak

with herbal chimichurri

8oz Salmon Filet

with mango barbecue

Polyface Chicken Breast*

with mojo rojo

Cauliflower “Steak”

with pesto and cognac peppercorn cream

Sides

Choice of two with your Entrée

whipped redskin potatoes*

pimento cheese grits*

roasted asparagus

collard greens with smoked ham*

baked cannellini beans with bacon

Desserts

Warm Brownie Sundae

with caramel sauce and vanilla ice cream

Blackberry Upside Down Cake

with benne seeds and honey-cardamom whip

***indicates locally sourced items**

Steak Temperature Guide

Rare = Cool Red Center / Medium Rare = Warm Red Center / Medium = Pink Outside with Warm Red Center

Medium Well = Slight Pink Center with Well Done Outside / Well Done = No Pink and Cooked Thru

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase

your risk of food borne illness, especially if you have certain medical condition

YOUR LOCAL SOURCE SINCE 2009

