All day MENU

Hot SAMMIES

BAVETTA STEAK SANDWICH \$12

THINLY SLICED STEAK, GRILLED ONIONS, MUSHROOMS, **BLUE CHEESE**

CHICKEN PARMESAN \$11

LIGHTLY BREADED CHICKEN BREAST, MARINARA, MOZZARELLA, ITALIAN HERBS, FRENCH BREAD

PULLED PORK SANDWICH \$11

SUNCHOKE PICKLE AND FRESNO CHILI APPLE SLAW, SWEET & TANGY BBQ

HOT TURKEY \$8

OVEN ROASTED TURKEY BREAST, PROVOLONE, TURKEY AU JUS

DA DECADENT BEEF \$8

BOTTOM ROUND ROAST, PROVOLONE, AUJUS

ITALIAN SAUSAGE \$8

MILD OR HOT, MARINARA

STANDARDS

SALMON \$24

SCOTTISH FILET, BABY CARROTS, BEETS, LEMON CREME FRAICHE, HORSERADISH, PICKLED FENNEL SCALLIONS, DILL, HAZELNUTS

STEAK & FRITES \$24

8 OZ HANGER CUT, CHIMICHURRI, TRUFFLE AIOLI

RICOTTA GNOCCHI \$16

HAND ROLLED PARMESAN & RICOTTA GNOCCHI

PAPPARDELLE \$16

SHORT RIB RAGU, CALABRIAN CHILIES, CREMINI MUSHROOMS, PECORINO CHEESE

BURGERS

"AWARD WINNING" CHOP SHOP BUTCHER'S BURGER \$15

HALF-POUND PRIME BUTCHER'S BLEND, HOUSE BACON, AGED CHEDDAR, GRILLED BALSAMIC RED ONION, CHOP SHOP SAUCE, BRIOCHE BUN, FRIES

SRIRACHA CHICKEN BURGER \$14

HALF-POUND PATTY, PICKLED RED ONION, ARUGULA, PROVOLONE, SRIRACHA AIOLI, BRIOCHE BUN, FRIES

CHOP SHOP VEGGIE BURGER \$14

MUSHROOM CAULIFLOWER BURGER, SPINACH, LEAK JAM, CAMEMBERT, RED WINE REDUCTION, BRIOCHE BUN, FRIES

BURGER OF THE MONTH \$16

ROTATING KITCHEN CREATION. ASK YOUR SERVER WHAT'S COOKIN THIS MONTH!

FOR THAT DAYTIME

Breakfast CRAVING

SAUSAGE SANDWICH \$10

BREAKFAST SAUSAGE, FRIED EGG, AGED WHITE CHEDDAR, MAPLE BOURBON SYRUP, ENGLISH MUFFIN

CAPRESE EGG SANDWICH \$10

PORK SALISAGE WITH SUISE POWER TO A 1970 TO

PORK SAUSAGE WITH SUN DRIED TOMATO, BASIL & MOZZARELLA, FRIED EGG, AGED WHITE CHEDDAR, BAGE

GREEN EGGS & HAM SANDWICH \$10

SLICED HAM, AVOCADO HOLLANDAISE, POACHED EGG, TOMATO, ENGLISH MUFFIN

BUTCHER'S BACON EGG & CHEESE SANDWICH \$10

NUESKE'S BACON, FRIED EGG, AGED WHITE CHEDDAR, BAGEL

AVOCADO TOAST 10

PICKLED RED ONION, RADISH,

CILANTRO, POACHED EGGS

*SANDWICHES SERVED WITH FRUIT OR COUNTRY POTATOES.

All day MENU

STARTERS

SIGNATURE BUTCHER'S BOARD \$23

CHEF'S CHOICE OF HOUSE MADE PATES, HAND SELECTED ARTISAN CHEESE, JAMS, OLIVES, TOAST POINTS

BURRATA \$12

APRICOT BUTTER, PICKLED APPLES, WALNUT RELISH,
PROSCIUTTO CRUMBS, TOAST POINTS

CRISPY SHISHITO PEPPERS \$10

CARROTS, SCALLIONS, SESAME SEEDS, GOCHUJANG
AIOLI

CHICKEN WINGS \$8

CHIPOTLE HOT SAUCE, CILANTRO

OYSTERS ON ICE 6 FOR \$15 OR DOZEN FOR \$27

SERVED WITH CHAMPAGNE-VINEGAR MIGNONETTE,
PICKLED FRESNO CHILI

PROSCIUTTO WRAPPED BURRATA \$8

PROSCIUTTO, BALSAMIC REDUCTION

DEVILED EGGS \$5

PROSCIUTTO CRISP, SRIRACHA AIOLI

CRUDITE & HUMMUS UNITE \$12

ASSORTED FRESH VEGGIES, HOUSE HUMMUS

SWEET TOOTH

HOOSIER MAMA FRESH MADE PIES! \$6

ROTATING SELECTION

MAMA'S BEST BAKED COOKIE \$4

OLD FASHIONED SKILLET BROWNIE \$6

CARAMEL SAUCE, WALNUTS

*MAKE A LA MODE \$1.50

SALADS

Add a protein Steak - \$5, Salmon - \$5, Chicken - \$4

GARDEN KALE \$12

SHAVED CRIMINI, SOFT COOKED EGG, DRIED CRANBERRY,
SPICED CANDIED PECANS, PECORINO, BALSAMIC
VINAIGRETTE

BEET \$12

ARUGULA, GOAT CHEESE, GRANNY SMITH APPLE, RED ONION, RADISH, WALNUT RELISH, RED WINE VINAIGRETTE

SANTORINI \$12

ARUGULA, FETA, AVOCADO, TOMATO, CUCUMBER, KALAMATA OLIVES, CROUTONS, LEMON CAPER DRESSING

SEASONAL FARMER'S MARKET \$12

GRILLED EGGPLANT, CHARRED APRICOT, TOMATO, RED ONION

SIDES

ROASTED BROCCOLI \$9

HOUSE PANCETTA, WHITE BALSAMIC, PARMESAN, PINE NUTS, CALABRIAN CHILI AIOLI

CRISPY SMASHED COUNTRY POTATOES \$7

PECORINO, SPICY TOMATO AIOLI, CHIVES

SOUP OF THE DAY \$5

ASK YOUR SERVER WHAT'S ON THE STOVE TODAY

FRENCH FRIES \$5

MASHED POTATOES \$6

NUESKE THICK CUT BACON \$7

ELOTES \$7

GRILLED CORN, RADISH, JALAPENO, COTIJA CHEESE, CILANTRO

FROM the Desi - 6"/12"

BANJO HAM \$7/11

Havarti, Red Onion, Lettuce, Tomato, Pickle, Dijon

TURKEY BREAST \$7/11

Swiss, Red Onion, Lettuce, Tomato, Pickle, Mayo, Mustard

THE SANDY \$8/12

Turkey Breast, Bacon, Cheddar, Red Onion, Lettuce, Tomato, Pickle, Horseradish Mayo, Yellow Mustard

ROAST BEEF \$8/\$12

Mozzarella, Red Onion, Lettuce, Tomato, Oil & Vinegar

THE AMERICANO \$9/\$13

Roast Beef, Ham, Turkey Breast, Cheddar, Red Onion, Lettuce, Tomato, Pickle, Mayo, Mustard

PORCHETTA \$8/12

House-made Pork Loin wrapped in Pork Belly, Asiago, Arugula, Tomato, Apricot Marmalade

GO-TO ITALIAN \$7/11

Mortadella, Capicola, Genoa Salami, Provolone, Red Onion, Lettuce, Tomato, Oil & Vinegar

SPICY ITALIAN \$8/12

Soppressata, Capicola, Casalingo, Provolone, Lettuce, Tomato, Hot Giardiniera, Oil & Vinegar

MUFFALETTA \$10

Mortadella, Capicola, Genoa Salami, Provolone, Olive Salad on Focaccia

PROSCIUTTO \$10/14

Di Parma, Fresh Mozzarella, Arugula, Tomato, Balsamic, Pesto

VEGGIE \$7/11

Fresh Mozzarella, Arugula, Tomato, Marinated Artichokes, Giardiniera, Pesto

HOT OFF she Press

All paninis served on choice of ITALIAN PANINI BREAD or FOCACCIA

TBLTA \$11

Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Mozzarella, Mayo

VEGGIE \$10

Fresh Mozzarella, Arugula, Tomato, Marinated Artichokes, Giardiniera, Pesto

TURKEY & PANCETTA \$11

Havarti, Red Onion, Lettuce, Tomato, Pickle, Mayo, Mustard

THE PISAN \$10

Genoa Salami, Pepperoni, Fresh Mozzarella, Arugula, Tomato, Marinara

GRILLED CHICKEN PESTO \$11

Pancetta, Feta, Red Onion, Sweet Pepper, Tomato



For Private Parties & Catering options email info@chicagochopshop.com for more information. Check out our event space on your way out!

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