





# This week's Menu



## Appetizers

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 Beer Cheese and Zel's spicy mini-pretzel (made in KY) -- V **\$6**


 Poutine **\$15**  
Fries topped with gravy and local shredded mozzarella cheese

 Black bean Salsa with corn chips - VE **\$6**

Plate of Fries -- VE **\$10**  
Ideal for 2 to 4 people to share

## Full Salad

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 Roasted asparagus, black beans, and white cheddar topped on lettuce with an avocado dressing **\$12**

**GF - Gluten Free;**

**V - Vegetarian; VE -- Vegan;**

**N - Contains nuts;**

 **-- Local ingredients**

## Drinks

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Fountain Drinks \$2.5  
Coke Zero, Rootbeer, Sprite, Orange Fanta, Sweet Tea, Unsweet Tea

Kombucha \$5

Day Pack Black Cherry Sparkling Water Infused w/Hops **\$4**

 Ale 8, Cherry Ale8, Diet Ale8, Orange Cream Ale8 **\$1.5**

White or Chocolate milk \$2.25

Oatmeal Milk \$2.5

## Sides

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French Fries **\$5**  
Crispy hand cut fries-- VE, GF

Buttery Real Mashed Potatoes -- V **\$4**  
Upcharge \$1 to add gravy

Cajun Macaroni Salad - V **\$5**

Corn salad -- VE **\$5**  
Roasted corn, peppers, onions and seasons

**All prices include tax**




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## Sandwiches


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Gluten Free Bread Available for a \$0.75 Upcharge


 Grilled Cheese **\$6**  
Your choice of 2 cheeses (cheddar, gouda, swiss or provolone) -- V


 Chickpea Salad Sandwich **\$7**  
Topped with local lettuce and pickled onions -- VE

 Meat Ball Sub **\$9**  
Local beef (1/2 pound) cooked in an in-house made sauce and topped with provolone cheese

 Hot Brown **\$9**  
Grilled local chicken topped with tomatoes, cheese sauce, and bacon

 Chicken Pesto **\$7**  
Chicken breast (1/3 pound) with swiss cheese, tomato, and pesto -- N


 3-Arch **\$19**  
Combination of chicken pesto, grilled cheese and hot brown -- N


 Sausage Burger **\$8.5**  
Topped with roasted peppers, provolone cheese, pickled onions, and pesto mayo (N) (upcharge \$1.25 to add a local egg; upcharge \$5 for a second pattie and slice of cheese)

Hop's is a Farm2Table restaurant, which means our menu does change.

## Plates

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 Sweet Potato Curry **\$11**  
Sweet potatoes, kale, chickpea, onions, and tomatoes VE, GF (Upcharge \$5 for local chicken or local sausage)

 Spaghetti **\$6**  
Pasta topped with in-house made sauce and parmesan cheese (GF pasta available), VE  
Add local beef meatballs for \$2 upcharge each.


## Desserts


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Vegan dessert coming soon

 J.P. Rice Treat **\$4**  
Rice Krisby treat topped with peanut butter, chocolate, and sea salt -- N, V

 Transparent Pie **\$5**

 In-house made vanilla ice cream -- contains eggs, GF **\$3**

 Bread Pudding **\$5.5**  
Topped with bourbon sauce (upcharge \$3 for ice cream) -- V

All prices include tax



# Friday Happy Hour 5 to close

\$5.5 (or less) draft beers

\$5.5 bourbon select 2 ounce pours

\$15 select bourbon flight

\$5 Appetizer

Beer cheese with Zel's spicy mini-pretzels made  
in Newport, KY (V)

Black bean Salsa and corn chips (VE, GF)

