






This week's Menu



Appetizers

-  Beer Cheese and Zel's spicy mini-pretzel (made in KY) -- V **\$7**
-  Kombucha Cheese and pita chips (made in KY) -- V **\$7**
-  Black bean Salsa with corn chips - VE **\$6**
-  Spicy White cheddar Cheese spread with corn chips - V **\$7**
-  Cheesy spinach dip - V **\$7**
-  Combo Sample Platter (a little of everything above) **\$20**

Sides

-  Buttery Real Mashed Potatoes -- V **\$4**
Upcharge \$1 to add gravy
-  Kale and Quinoa Salad -VE **\$5**

GF - Gluten Free;



V - Vegetarian; VE -- Vegan;

N - Contains nuts;

 **-- Local ingredients**

Drinks

- 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**

-  Mediterranean Pasta Salad -VE **\$5**
made with diced tomatoes, onions, kalamata, fresh oregano, and in-house made dressing
-  Side salad -V **\$4**
lettuce, feta, and in-house made strawberry vinaigrette

All prices include tax





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Sandwiches


Gluten Free Bread Available for a \$0.75 Upcharge


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

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

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

 Curry Chicken Salad **\$8**
chicken salad seasoned with curry and topped with lettuce and pickled onions on a bun -- N


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


 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.

All prices include tax

Plates

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

 Spaghetti **\$7**
Pasta topped with in-house made sauce, toasted bread, and parmesan cheese (GF pasta available), VE
Add local beef meatballs for \$2 upcharge each.

 Arugula Pesto Pasta **\$12**
Pasta topped with arugula pesto, lightly grilled red peppers, red pepper flakes and diced red onions == V (Upcharge \$5 for a grilled chicken breast)


Desserts

Raspberry Cheesecake -- VE **\$6**


Vegan Vanilla Ice Cream- VE **\$4**

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 or spruce tip ice cream -- **\$3**
contains eggs, GF

 Ice Cream Cookie **\$5**

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



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)

Spinach Dip (V, GF)

Kombucha Cheese (V)

