



## Shareables

### **Charcuterie & Cheese - \$18**

Cured meats, assorted cheeses, spreads;  
served with toasted bread

### **Pickle Sampler - \$6**

Selection of unique house-pickled items (vg/gf)

### **Soft Pretzels & Beer Cheese - \$8**

House-made pretzels with  
Knockout IPA beer cheese (v)

### **Hop Yard Hummus - \$9**

House-made hummus, seasonal crudité,  
flatbread, finishing oil (vg)

### **Bruschetta Flatbread - \$8**

Grilled flatbread, tomato, roasted garlic,  
basil, extra-virgin olive oil (v)

### **Grilled Asparagus - \$6**

Citrus vinaigrette, charred sweet pepper,  
fried garlic (v/gf)

### **Wings - \$8 (Per half-dozen)**

Crispy, deep-fried chicken wings tossed in your  
choice of house-made sauce or seasoning (gf)

*Naked, Salt & Pepper, Garlic Parmesan, Korean BBQ,  
Adobo, Buffalo, Nashville Hot Chicken*

### **Ida's Onion Rings - \$7**

Jumbo sweet onions, Ida Golden Ale, panko;  
served with horseradish aioli (v)

### **Beer Mac & Cheese - \$7**

Cavatappi pasta, Buttermilk cheddar, smoked gouda,  
Jarlsberg, Knockout IPA, onion, garlic, chives (v)

*add bacon - \$1 | add chicken - \$1*

### **Hop Fries - \$6**

House-cut fries dusted with hop-infused salt;  
served with garlic aioli & ketchup (v/gf)

*Booze it up - \$1:*

*Cheesy Fries (beer cheese & melted cheddar)*

*Disco Fries (beer cheese & brown gravy)*

*Irish Nachos (beer cheese, bacon, chives,  
jalapenos, tomatoes, crema)*

# Salads

## **Chef's Market Salad - mkt**

Local seasonal produce  
and house-made dressing

## **Roasted Pear & Arugula Salad - \$12**

Arugula, roasted pears, Pecorino Romano,  
charcuterie, white balsamic, and thyme vinaigrette (gf)

# Plates

All plates served with hop fries or side salad  
*substitute mac & cheese - \$2 | add egg - \$1*

## **The Classic Burger - \$11**

Lettuce, tomato, onion, house-made pickles,  
Ida Golden Ale Mustard, Duke's mayo, cheddar †

## **The Fat Bottom Burger - \$14**

Smoked gouda, Benton's bacon, seasonal greens,  
tomato chow chow, Knockout IPA sauce †

## **The Virgil Burger - \$13**

Bleu cheese, charred jalapeño, caramelized onion,  
seasonal jam, garlic aioli, arugula †

## **The Hop Yard Burger - mkt**

Rotates weekly †  
*Ask your server!*

## **The Black Bean Burger - \$12**

Black beans, onion, garlic, bell pepper, cumin, panko,  
pepper-jack cheese, avocado, pico de gallo (v)

## **Chicken Salad Flatbread - \$12**

Grilled flatbread, roasted chicken, toasted almonds,  
arugula, smoked gouda, red grapes, basil,  
Ida Golden Ale aioli

## **Hot Chicken & Waffles - \$12**

Fried chicken, hot paste, Belgian waffle,  
arugula, maple butter, bread & butter pickles

## **Deli Reuben - \$14**

Corned beef, marbled rye, Swiss cheese,  
Russian dressing, sauerkraut

## **Tacos del Dia - mkt**

3 tacos; rotating selection †  
*Ask your server!*

**We proudly serve these local vendors:**

Bobby John Henry, Sweetwater Valley Farms,  
Benton's, Doug Jeffords

**(v) Vegetarian | (vg) Vegan | (gf) Gluten Free**

† May contain raw or cooked- to-order food. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.