Appetizer  Some people share. Some don't. We don't judge.	Sandwiches Served with House-Cut Fries	
Tempura Avocado\$13 Sweet Thai Chili	Gluten Free Bun +2.5 Sub Tots, Parm Fries, Side Salad, Asparagus +\$3 Add: Bacon \$3, Fried Egg \$1	
Brussels Sprouts\$11  Cranberry, Bacon, Carm Onions, Citrus Vinn  Fried Green Tomatoes\$12  Srirancha, Chow Chow	Classic Double Burger\$16  Two Beef Patties, Dukes Mayo, Pickles,  American Cheese, White Cheddar Cheese  Add Bacon \$3	
Torched Pretzel \$14  House Beer Cheese, Whole Grain Mustard	T.H.C. Sandwich\$15  Buffalo Fried Chicken, Slaw, Pickles, Tomato, Dukes Mayo	
Nola BBQ Shrimp\$14  Gulf Shrimp, New Orleans Style BBQ Sauce, Fines Herbs, Crostini	Impossible Burger\$19 Impossible Patty, White Cheddar, Lettuce, Tomato, Red Onion, Pickles, Torched Sauce	
Sicilian Cheesy Bread\$12  Mozz, Toasted Parm, Garlic Butter, Marinara  Add Pepperoni +\$2	Italian Veggie\$15  Garlic Aioli, Peppers, Mushrooms, Onions, Cherry Tomato, Provolone Add Chicken \$6	
Parmesan Herb Fries	Philly Cheesesteak\$17  Shaved Ribeye, Red + Green Bell Peppers, Onions, Beer Cheese, Garlic Aioli	
Wu-Fries	Fish Sandwich\$17 Fried Cod, Lettuce, Tomato, Onion, Chipotle Tartar, on Toasted Sourdough	
Jumbo Wing/	Pimento Grilled Cheese\$15  Pimento Cheese, Bacon, Fried Green Tomato	
Twice Fried. Crispy, Thick & Juicy	Mains	
6 for \$12 • 10 for \$17 • 18 for \$29 • 24 for \$38  SAUCES: Buffalo-Garlic-Parmesan, Korean BBQ 2.0, SuperFresh, Daytona, Teriyaki, Sweet Thai Chili, Lemon Pepper Wet(spicy) or Dry, Habanero Dry Rub	Available after 4pm, except Fish & Chips  Cast Iron Ribeye\$28  120z CAB Ribeye, Roasted Fingerling Potatoes, Sauteed Asparagus	
	Teriyaki Salmon \$22 Glazed Salmon, Farro, Caramelized Onions, Chili Citrus Asparagus	
Small-for \$9 • Large for \$12  Add: Chicken \$6, Mushroom \$6, Shrimp \$9  House Salad	Fish & Chips\$18 Fried Atlantic Cod, Hand-Cut Old Bay Fries, Tartar Sauce	
Mixed Greens, Cherry Tomato, Cucumber, Cheddar, Watermelon Radish, Herb Croutons, Lemon Balsamic or Mustard Vinaigrette	Southwest Bowl\$16  Mesquite Grilled Chicken, Farro, Corn, Avocado, Black Beans, Tortilla Strips,	
Caesar Salad Romaine Lettuce, Parmesan, Herb Croutons	Pico de Gallo, Avocado Lime Ranch Sauce Sub Shrimp +\$3	
T.H.C. Salad \$16  Buffalo Fried Chicken, Mixed Greens, Cheddar, Red Pepper, Red Onion, Tomato - Ranch or Blue Cheese	Dessets \$7 Oreo Icebox Pie	
Vegan Power Bowl\$13  Spring Mix, Farro, Avocado, Carrot, Watermelon Radish, Cucumber, Rice Sticks, Ginger Vinaigrette	Whipped Cream + Chocolate Sauce  Cinnamon Sugar Pretzel-Bites  Icing Drizzle	

# BRUNCH

Served Saturday and Sunday from 11:30am till 3pm

## **Biscuits**

Oh My Lanta Biscuit: Buttermilk Fried Chicken, White Cheddar, Bacon, Sausage Gravy...\$12

T.H.C. Biscuit: Buffalo Fried Chicken, American Cheese...\$11

Sausage Egg and Cheese Biscuit: Breakfast Sausage, Fried Egg, American Cheese...\$11

The Biscuit Combo: Add a Bottle of Champagne (yes, the whole bottle), and OJ to any Biscuit...+\$9

# Mains

Steak & Eggs: 12 oz Ribeye, Brunch Potatoes, Marsh Hen Mill Grits, 2 Eggs...\$22

Shrimp & Grits: Marsh Hen Mill Grits, 5 Shrimp, Roux...\$16

Brunch Special: 2 Eggs (no poached), Brunch Potatoes, Marsh Hen Mills Grits,

Side of Bacon, Sourdough...\$14

Chicken and Waffle: House-Made Waffle, Fried Chicken, Maple Syrup, Powdered Sugar...\$14

Breakfast Burrito: Bacon, Scrambled Eggs, Cheddar Jack, Onions, Peppers, Salsa...\$12

### Our Story

What's the quickest way to make your mom cry? Tell her you want to become a brewer. Torched Hop was founded by Atlanta natives Chris and Stephen Bivins. Shortly after graduating from Auburn, they realized sitting behind a desk 40 hours a week was not their idea of a good time. You can now find them cleaning the restrooms, bussing tables, and brewing beer 7 days a week (a desk job doesn't sound so bad after all). We hope Torched Hop becomes your gathering place to enjoy our bold house brews, awesome food, and great company.

### Weekly Specials

### Burger Monday

Burger +
Fries +
House Draft =
\$12



#### Sicilian Slice Night



Cheese = \$6 Pepperoni = \$7 Veggie = \$7

# Wing Wednesday

6 Wings + Fries +
House Draft =
\$13
Or 10 Wings + House
Draft = \$14



# To Go Cans

Single Can \$4

# 4 Packs

Witamin C \$15 Wookie Foot \$15 Haze Craze \$16 Gelato Auto \$16 Hops De Leon NE \$16 Oh My My \$16

### We also sell growlers!

Empty 32oz growler	\$6
Empty 64oz growler	\$8
32oz of non-IPA	\$8.5
32oz of IPA	\$ <b>1</b> 0
64oz of non-IPA	\$ <b>1</b> 2
64oz of IPA	<b>\$1</b> 6

Looking to host a birthday party, engagement party, baby shower, private event, corporate lunch, or full on buyouts? You can reserve just a few tables all the way up to the entire restaurant.

Email-us at <u>info@torchedhopbrewing.com</u> with the details and we'll get back ASAP.

5.6.2024