



Hop Scotch & Vine

FOOD & SPIRITS

APPETIZERS

Shrimp Cocktail: Butter poached shrimp, house made cocktail sauce, lemon 12.95 **GF

Bruschetta: Diced tomato, fresh basil, olive oil, garlic & parmesan cheese atop toasted baguettes 8.95

Tyler's Tenderloin : Tender slices of filet served on French rolls, melted mozzarella, served with au jus and horseradish cream sauce 12.95

Stuffed Mushrooms : 3 Giant stuffed mushroom caps filled with herbed cream cheese, beer battered and fried. Served with sweet chili thai sauce 9.95

Chicken Wings: Enjoy four jumbo breaded wings served with Siracha Bourbon or Tropical Habanero dipping sauce 12.95

Goat Cheese al Forno: Creamy Goat Cheese baked in marinara sauce served with baguettes, 10.95 (*GF Make it Gluten Free with Tortilla Chips)

"The Sheila" Sweet & Spicy Chicken Skewers: Tender chicken wrapped in applewood bacon Coated with a sweet but spicy coating. Accompanied by our secret dipping sauce 11.95 **GF

Spinach Artichoke Dip: Famous McGinnis Pub recipe served with tortilla chips 11.95 **GF

Hummus: Roasted Red Pepper hummus, topped with feta cheese, red onions and drizzled with olive oil served with fresh cucumbers & toasted pita 11.95 (Make it Gluten Free with Tortilla chips)

Baked Brie: Delicious Baked Brie in pastry puff topped with a warm brown sugar walnut sauce with a hint of raspberry. Served with sliced apples. 12.95

FLAT BREADS 10.95

Bruschetta: Parmesan Cheese, tomato, garlic, basil, fresh mozzarella, balsamic glaze

The Billy Goat: Goat Cheese, fresh spinach, caramelized onions, mushrooms & olive oil

Asian Chicken: Spicy Asian Free Range all natural chicken, shredded carrots, cilantro, red onions, Szechwan Peanut Sauce

CHEESE PLATES 17.95

White Wine Cheese Platter: Three delicious cheeses perfectly paired for white wine to bring out the best in the wine and cheese 2 year cheddar, Morel & Leek, Monterey Jack & Artigiano classic (wine not included)

Red Wine Cheese Platter: Three delicious cheese perfectly paired for red wine to bring out the best in the wine and cheese Goata Blanc, Pepato, Queso Tres Leches (wine not included)

Thank you for supporting our small family business.

We have been blessed to live in a community that has allowed us to meet many great friends and support other local family run businesses.

We purchase from Peter Rubi's Fresh Produce Market and Tischler's Market & Deli both located in the Plainfield Plaza on Route 59. By purchasing local it allows us to use the freshest produce and fresh meat daily and never frozen which offers you a tasteful experience.

SOUPS & SALADS

Ask your server for Soup of the day. Cup 4 Bowl 5

Classic Wedge Salad: *A wedge of iceberg lettuce with tomato, purple onions, bacon crumbles, crumbled blue cheese & creamy blue cheese dressing. 7.95*

Beet Salad: *Roasted beets, mixed greens, blue cheese crumbles, candied walnuts & apple vinaigrette dressing 9.95*

Steak Salad: *Mixed greens, blue cheese crumbles, red onions, tomatoes, served with blue cheese dressing 15.95 (Entrée Size)*

Southwest Salad: *Lettuce blend topped with grilled chicken, cheddar cheese, black beans, corn, tomatoes, green onions & tortilla strips served with Chipotle ranch dressing 13.95 (Entrée Size)*

Roasted Pear Salad: *Roasted half pear stuffed with blue cheese crumbles, candied walnuts atop mixed greens, Balsamic vinaigrette dressing 9.95*

Asian Salmon Salad: *4oz Grilled Salmon atop a bed of artisan lettuce, mandarin oranges, cranberries and chopped peanuts & Asian sesame dressing 15.95(Entrée Size)*

SANDWICHES & BURGERS

*Each sandwich comes with sea salt fries * Sub sweet potato fries or onion rings for \$1*

Add a 2nd side for just \$2

Caprese Chicken: *Free Range all-natural chicken breast on a French roll topped with fresh mozzarella cheese, tomato, garlic infused olive oil, fresh basil and balsamic glaze 11.95*

Adult Grilled Cheese: *Caramelized onions, spinach, goat cheese, cheddar jack on grilled sourdough with herb butter 12.95*

Curry Egg Salad Sandwich: *House made curry egg salad on multi grain bread, lettuce, tomato & microgreens 12.95*

Pot Roast Sandwich: *Tender pot roast topped with mozzarella cheese, caramelized onions with a side of Au Jus 12.95*

Texas Burger: *½ pound burger stuffed with bacon and cheddar cheese, onions straws, American cheese & BBQ sauce 11.95*

Jalapeno Popper Burger: *½ pound burger stuffed with cream cheese & jalapenos 11.95*

Peanut Butter & Jelly: *½ pound burger stuffed with Applewood bacon, cheddar cheese, topped with chunky peanut butter & jelly 11.95*

HOUSE SPECIALTY ENTREES

Pesto Rigatoni: *Rigatoni pasta tossed in fresh pesto sauce 14.95 add chicken \$3 or shrimp \$5*

Shrimp Scampi: *Spaghetti pasta tossed in lemon garlic, topped with grilled shrimp 18.95*

Signature Meatloaf: *With sweet demi-glace, atop Italian bread and onion straws served with mashed potatoes & vegetables 18.95*

Filet *6oz Petite Filet 21 Day Aged USDA Certified Black Angus Beef with choice of potato & vegetable du jour 29.95 **GF*

Salmon Dijon: *8oz Salmon Filet baked to perfection topped with a caramelized Dijon mustard glaze, accompanied by choice of potato and vegetable du jour 20.95 **GF*

Chicken Parmigiana: *Breaded chicken breast, marinara sauce, melted buffalo mozzarella atop spaghetti pasta 18.95*

Fish & Chips: *Fresh cod, battered with Guinness beer batter and fried to perfection served with sea salt fries 18.95*

Signature Sides 4

Apple & Bacon Cabbage Slaw
Corn & Black Bean Salad
Garlic Potato Wedges
House Salad

Quinoa & Kale Salad
Sea Salt Fries
Baked Sweet Potato (after 4pm)
Jumbo Onion Rings
Cup of Soup

Vegetable du Jour
Sweet Potato Fries
Baked Potato (after 4pm)
Loaded Mashed Potato