



BEER BITES

WOOD GRILLED CORN BREAD seasonal fruit butter, chives 10.00.

WOOD ROASTED OLIVES garlic cloves, rosemary, ricotta salata, sultanas 12.00.

DEVEILED EGGS smoked pork, pickled shallots, chives 10.00.

SMOKED JIDORI CHICKEN DRUMETTES pickled vegetables, spicy general TSO and Carolina mustard BBQ sauce 12.00.

WOOD OVEN MARIN FRENCH, PETITE BRIE seasonal fruit compote, almonds, toasted baguette 14.00.

BACON BELLY BITES caramelized onions, blue cheese, steens' cane syrup 10.00

PULLED PORK POUTINE french fries, bearnaise, chives 13.00.

HOPSAINT KILLER SHRIMP roasted red peppers/tomato, shallots, habanero, cilantro, cream 18.00. Add pasta +4.

ANDOUILLE SAUSAGE Lexington red slaw, Carolina mustard BBQ sauce 14.00.

GARLIC FRIES /parsley garnish 8.00.

NEXT

SEASONAL SOUP 12.00.

HOPSAINT SALAD pickled onions, ash-roasted beets, candied pecans, goat cheese, sherry vinaigrette 17.00. Add chicken +6. / steak +10.

HOUSE SMOKED SALMON SALAD mixed greens, herbs, avocado, pickled cucumbers, almonds, pecans, pepitas, lemon vinaigrette, salmon rilletes 19.00.

GRILLED HANGER STEAK SALAD arugula, roasted root vegetables, blue cheese crumbles, true sauce 22.00.

BARBECUE PULLED CHICKEN SALAD red beans, tomato, red onion, tortilla, avocado, pickled jalapeños, welsh cheddar, S.O.B. vinaigrette 20.00.

FROM THE WOOD OVEN

HOPSAINT CHORIZO FLATBREAD roasted garlic purée, caramelized onions, mozzarella, cilantro crème 18.00.

WILD MUSHROOM FLATBREAD porcini, shiitake, gouda, arugula, balsamic 17.00.

ROASTED CHICKEN FLATBREAD roasted pesto, jalapeño cream, cilantro, pickled jalapeños 18.00.

BACON MAC-N-CHEESE melted cheese & breadcrumbs 13.00.

CHORIZO MAC-N-CHEESE melted cheese & breadcrumbs 14.00.

BRAISED MIXED SOUTHERN GREENS onion, garlic, applewood smoked bacon 11.00.

ROASTED SEASONAL VEGETABLES balsamic, garlic, cippolini onions, shishito & sweet peppers 11.00.

ROASTED BRUSSEL SPROUTS apple, bacon, pomegranate 12.00.

ROASTED WILD MUSHROOMS porcini & shitake 11.00.

EAT THIS

PULLED PORK PO BOY pickled fennel/radish, chipotle bbq sauce, house slaw 16.00

BRISKET PO BOY chipotle bbq sauce, house slaw, french fries 17.00.

SMOKED PORK BACK RIBS fennel caramel sauce, house slaw 17.00.

SMOKED DUCK & MUSHROOM GUMBO basmati rice, grilled corn bread 20.00.

ROASTED CHICKEN & SHRIMP JAMBALAYA holy trinity, andouille, tasso ham, anson mills grits 19.00.

SOUTHERN FRIED CATFISH carolina gold rice, charred greens, creole mustard sauce 21.00.

THE BELT SANDWICH house smoked pork belly, sunny side up egg, arugula, pickled radish, tomato, habanero salsa, house slaw 16.00.

HOPSAINT BURGER thousand island, cheddar, butter lettuce, sliced tomato, red onions, french fries 17.00. Add fried egg or bacon +2.

BLACKENED CATFISH PO BOY chipotle remoulade, lettuce & tomato, baguette 16.00.

LOUISIANA CREOLE CHICKEN SANDWICH bleu cheese dressing, tomato, lettuce, house pickles 16.00.

TRI TIP SANDWICH gooey cheese, braised greens, smoked sweet onion jus 17.00.

FINISH HERE

BETTY SUE'S PECAN PIE steen's cane syrup, fosselman's vanilla bean ice cream 10.00.

KEY LIME PIE coconut cocoda crust 10.00.

THE SAINT salted caramel, brownie, burnt marshmallow 10.00.

DAILY BBQ TIL IT'S GONE

To get the lowdown:
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CARNITAS

TUE » Starts around 1pm

Hopsaint pulled pork, Ranchero sauce, tomatoes, onions, cilantro, pickled jalapeños, cabbage, corn tortillas ½ pound 21.00.

SMOKED BRISKET 18.00.

TUE - SAT » Starts around 12pm

HOP SAINT BARBECUE PLATE

SAT » Starts around 3pm

sausage, brisket, chicken, with fixins - sliced pickles, onions, jalapeños (great to share) 28.00.

BURNT-END CHILI 16.00.

SUN » Starts around 12pm

BURRITO, FRENCH TOAST & CHILAQUILES

SUN » Breakfast for Dinner

