



# Southern Hops

## BREWING COMPANY



### Appetizers

**Pee Dee Pretzels** Hand Rolled with your choice of Ale Mustard Aioli, Marinara, or Honey Butter 8.5  
\*Add Leeroy Brown Beer Cheese 3

**Garlic Cheese Bread** Roasted Garlic Olive Oil and Melted Mozzarella served with Marinara 12

**Hand Crafted Egg Rolls** Two Fresh-Baked Egg Rolls 8  
\*Ask about our daily specials

**Pub Pimento Cheese** Veggie Sticks, Ranch, and Pita 9.5

**Black-eyed Pea Hummus** with Pita & Veggie Sticks 9

**Hoppin' Nachos** Loaded with House Queso, Cheddar-Jack, Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, Black-eyed Pea and Corn Salsa, Sour Cream 12  
\*Add Chicken 4, Beef 4, Porter Chili 4, Pork BBQ 4

**Southern Chips & Salsa** Black-eyed Pea and Corn Salsa with Tortilla Chips 7

**Double Baked Wings** Toss in a Signature Wing Sauce, with Celery, Ranch or Blue Cheese (10) 12 or (5) 7

**Chicken Bites** All White Chicken Breast Bites Baked Plain or Toss in a Signature Wing Sauce (10) 12 or (5) 7

#### Signature Wing Sauces:

Naked- Sea Salt and Black Pepper

Garlic Parmesan - Parmesan, Garlic Rub

Hoppin'- Six Pepper Dry Rub

HotYaki- Spicy Teriyaki Sauce

Southern BBQ - Tangy BBQ Sauce

Mild- Mild Buffalo Sauce

Southern Heat- Original Hot Buffalo Sauce

Sweet Reaper- Carolina Reaper HOT

### Specialty Pizzas

\*Our Dough is made with Local Pee Dee Honey and our House Ale. **Regular - 12" / Large - 16"**

**Leeroy Brown Beer Cheese** Leeroy Brown Beer Cheese, Roasted Chicken, Smoked Peppered Bacon, Mushrooms, Cheddar-Jack, and Fresh Chives **Regular 16 / Large 25**

**The Imperial** Red Sauce, Pepperoni, Italian Sausage, Ham, Onions, Green Peppers, Mushrooms, Black Olives, and Mozzarella **Regular 16 / Large 25**

**SHBC BBQ** Sweet BBQ Sauce Topped with Pork BBQ, Porter Caramelized Onions, Mozzarella, Smoked Gouda **Regular 16 / Large 24**

**Buffalo Chicken** Red Sauce, Roasted Chicken, Spicy Buffalo Sauce, Blue Cheese, Mozzarella, Onion and Smoked Peppered Bacon **Regular 16 / Large 24**

**Margherita** Garlic Olive Oil, Mozzarella, Parmesan, Tomatoes, Kale-Basil Pesto, and Roasted Garlic **Regular 16 / Large 24**

**Amanti Della Carne** Red Sauce, Prosciutto, Salami, Pepperoni, Italian Sausage, Mozzarella, topped with Gremolata **Regular 16 / Large 25**

**The Tuscan** Red Sauce, Fresh Baby Spinach, Mushrooms, Artichokes, Roasted Garlic, Tomatoes, Kale-Basil Pesto, Feta, Mozzarella **Regular 16 / Large 25**

**The Luigi** Garlic and Olive Oil, Prosciutto, Arugula, Mozzarella, Cracked Black Pepper **Regular 16 / Large 24**

### Build Your Own Pizza / Calzone

\*Our Dough is made with Local Pee Dee Honey and our House Ale.

**Regular** 12, plus 1.00 per topping / **Large** 18, plus 2.00 per topping / **Calzone** 12, plus 1.00 per topping (limit 4)

#### Bases

Red Sauce, Roasted Garlic Olive Oil, or Kale-Basil Pesto

#### Toppings

Artichokes  
Arugula  
Banana Peppers  
Basil  
Bell Peppers  
Black Olives  
Chives

Collards  
Fresh Baby Spinach  
Tomatoes  
Jalapenos  
Mushrooms  
Pineapple  
Onions

Roasted Garlic  
Anchovies  
Bacon  
Ground Beef  
Ham  
Italian Sausage  
Pepperoni

Salami  
BBQ Sauce  
Gremolata  
Extra Cheese

#### Specialty Meats

Pork BBQ, Prosciutto, Roasted Chicken, - **Regular 2 / Large 3**

#### Specialty Cheeses

Blue, Cheddar-Jack, Feta, Parmesan, Ricotta, Smoked Gouda - **Regular 1.5 / Large 2**



## Soups and Salad

**Porter Chili** Hearty Beef and Bean Chili made with our Black Water Porter *cup 4 or bowl 6*

**House Salad** Mixed Greens, Shredded Carrots, Tomatoes, Cucumbers, and Black Olives *10*  
\*Add Chicken 5, Pork BBQ 5, Shrimp 6

**Caesar Salad** Romaine, Grated Parmesan, Garlic Croutons, and Caesar Dressing *10*  
\*Add Chicken 5, Pork BBQ 5, Shrimp 6

**Soup of the Day** *cup 4 or bowl 6*

**Pub's Chef Salad** Mixed Greens, Ham, Salami, Smoked Peppered Bacon, Cucumbers, Tomatoes, and Shredded Mozzarella Cheese *13*

**Chicken Salad Plate** Homemade Recipe with Local Chicken Breast on Mixed Greens, with Seasonal Fruit and Pita *12*

**Homemade Salad Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, and Honey Mustard.**

## Sandwiches

\*All Sandwiches served with your choice of side or substitute soup or salad for \$1.5  
\*\*Add extra Cheese or Bacon for \$1

**Carolina BBQ Sandwich** Pork BBQ with House BBQ Sauce and Vinegar Slaw on toasted Brioche *12*

**Pretzel Pub Chicken Sandwich** Grilled Local Chicken, Smoked Peppered Bacon, Porter Caramelized Onions, Smoked Gouda, and Ale Mustard Aioli on a Pretzel Bun *14*

**Lowcountry Shrimp Burrito** Blackened Local Shrimp, Carolina Plantation Red Rice and Peas, Collard Greens, and Remoulade wrapped in a Tomato-Herb Tortilla *15*

**Chicken Philly** Blackened Local Chicken Breast, Onions, Peppers, Mushrooms, Cheese, and Remoulade on a toasted Hoagie *14*

**BBQ Chicken Melt** Grilled Local Chicken Breast topped with Smoked Peppered Bacon, Mushrooms, Swiss Cheese, and Southern BBQ Sauce on toasted Brioche *14*

**Smokin' BLT** Smoked Peppered Bacon, Lettuce, Fresh Tomato, and Mayo on toasted Jalapeno Cornbread *12*

**Philly Cheesesteak** Sliced Sirloin, Porter Caramelized Onions, Peppers, Cheese, on a toasted Hoagie *15*

**Slammin' Hammy** Ham, Salami, Smoked Peppered Bacon, Swiss Cheese, Lettuce, Tomato, and Mayo served cold on a Hoagie *12*

## Specialty Burgers

\*Burgers consist of Two ¼ lb House Seasoned Patties, Pickles, and your choice of side.  
\*\*Substitute soup or salad for \$1.5 \*\*\*Add X-tra Cheese or Bacon for \$1

**Smokehouse Burger** Smoked Peppered Bacon, Pub Pimento Cheese, Porter Caramelized Onions, and Southern BBQ Sauce on toasted Brioche *15*

**Bavarian Beer Burger** Stacked with Black Forest Ham, Roasted Garlic Ale Mushrooms, Smoked Gouda, and Ale Mustard Aioli on a Pretzel Bun *15*

**The American** Lettuce, Tomato, Onion, Mayo, and American Cheese on toasted Brioche *14*

## Sides

<b>Collards</b>	3.5	<b>Vinegar Slaw</b>	3.5	<b>Veggies &amp; Ranch</b>	3	<b>Sea Salt Chips</b>	2.5
<b>Red Rice &amp; Peas</b>	3.5	<b>Pasta Salad</b>	3.5	<b>Side Salad</b>	4		
<b>Macaroni &amp; Cheese</b>	3.5	<b>Seasonal Fruit</b>	3.5	<b>Side Caesar</b>	4		

## Beverages

**Coca-Cola** Tea, Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Coffee *2.5* **Coca-Cola**

We Proudly use these Local SC Products: Shrimp, Cage-free Chicken Breast, Pork, Pee Dee Honey, Carolina Plantation Rice, Collards, Black-eyed Peas, and more!



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.