

## Appetizers

Some people share. Some don't. We don't judge.

- Tempura Avocado**.....\$13  
*Sweet Thai Chili*
- Brussels Sprouts**.....\$11  
*Cranberry, Bacon, Carm Onions, Citrus Vinn*
- Fried Green Tomatoes**.....\$12  
*Srirancha, Chow Chow*
- Torched Pretzel**.....\$14  
*House Beer Cheese, Whole Grain Mustard*
- Nola BBQ Shrimp**.....\$14  
*Gulf Shrimp, New Orleans Style BBQ Sauce, Fines Herbs, Crostini*
- Sicilian Cheesy Bread** .....\$12  
*Mozz, Toasted Parm, Garlic Butter, Marinara  
Add Pepperoni +\$2*
- Parmesan Herb Fries**.....\$9  
*House-Cut Fries, Truffle Oil, Parmesan, Herbs  
Sauces: Roasted Garlic Aioli, Srirancha*
- Wu-Fries**.....\$12  
*Waffle Fries, Buffalo Sauce, Ranch, Cheddar,  
Scallions  
Add Bacon +\$3, THC Chicken +\$6, Philly +\$9*

## Jumbo Wings

Twice Fried. Crispy, Thick & Juicy

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

## Salads

Small for \$9 • Large for \$12

Add: Chicken \$6, Mushroom \$6, Shrimp \$9

### House Salad

*Mixed Greens, Cherry Tomato, Cucumber,  
Cheddar, Watermelon Radish, Herb Croutons,  
Lemon Balsamic or Mustard Vinaigrette*

### Caesar Salad

*Romaine Lettuce, Parmesan, Herb Croutons*

**T.H.C. Salad**.....\$16

*Buffalo Fried Chicken, Mixed Greens, Cheddar,  
Red Pepper, Red Onion, Tomato - Ranch or Blue  
Cheese*

**Vegan Power Bowl**.....\$13

*Spring Mix, Farro, Avocado, Carrot,  
Watermelon Radish, Cucumber, Rice Sticks,  
Ginger Vinaigrette*

## Sandwiches

Served with House-Cut Fries

Gluten Free Bun +2.5

Sub Tots, Parm Fries, Side Salad, Asparagus +\$3

Add: Bacon \$3, Fried Egg \$1

**Classic Double Burger**.....\$16

*Two Beef Patties, Dukes Mayo, Pickles,  
American Cheese, White Cheddar Cheese  
Add Bacon \$3*

**T.H.C. Sandwich**.....\$15

*Buffalo Fried Chicken, Slaw, Pickles, Tomato,  
Dukes Mayo*

**Impossible Burger**.....\$19

*Impossible Patty, White Cheddar, Lettuce,  
Tomato, Red Onion, Pickles, Torched Sauce*

**Italian Veggie**.....\$15

*Garlic Aioli, Peppers, Mushrooms, Onions,  
Cherry Tomato, Provolone Add Chicken \$6*

**Philly Cheesesteak**.....\$17

*Shaved Ribeye, Red + Green Bell Peppers,  
Onions, Beer Cheese, Garlic Aioli*

**Fish Sandwich**.....\$17

*Fried Cod, Lettuce, Tomato, Onion,  
Chipotle Tartar, on Toasted Sourdough*

**Pimento Grilled Cheese**.....\$15

*Pimento Cheese, Bacon, Fried Green Tomato*

## Mains

Available after 4pm, except Fish & Chips

**Cast Iron Ribeye**.....\$28

*12oz CAB Ribeye, Roasted Fingerling Potatoes,  
Sauteed Asparagus*

**Teriyaki Salmon**.....\$22

*Glazed Salmon, Farro, Caramelized Onions,  
Chili Citrus Asparagus*

**Fish & Chips**.....\$18

*Fried Atlantic Cod, Hand-Cut Old Bay Fries,  
Tartar Sauce*

**Southwest Bowl**.....\$16

*Mesquite Grilled Chicken, Farro, Corn,  
Avocado, Black Beans, Tortilla Strips,  
Pico de Gallo, Avocado Lime Ranch Sauce  
Sub Shrimp +\$3*

**Desserts**.....\$7

### Oreo Icebox Pie

*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  
Birria = \$8

### **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 \$10

64oz of non-IPA \$12

64oz of IPA \$16

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 [info@torchedhopbrewing.com](mailto:info@torchedhopbrewing.com) with the details and we'll get back ASAP.

4.22.2024