



## ChopHouse and Brewery



*With four locations across the country, ChopHouse & Brewery has fashioned menus that appeal to regional tastes and stay true to their roots.*

*ChopHouse serves up a host of delicious pork dishes, from hickory-smoked bacon at brunch to a tender Fontina-stuffed chop in the evening. They*

*also handcraft a variety of beers in-house, perfect for pairing with pork.*

*We caught up with the folks at ChopHouse to talk about beer, breakfast, and pork.*

**NPB:** Tell us about your restaurant.

**ChopHouse:** At the ChopHouse you'll find an upscale-casual restaurant with a relaxed atmosphere, friendly, professional service and a diverse menu featuring steaks, chops, seafood, and a great tavern menu in the bar. Fresh handcrafted Ales brewed on site, small batch bourbons, and an extensive wine list. The original ChopHouse set in the historic Union Pacific building is located in Denver's LoDo has been a popular destination since it opened alongside Coors Field in 1995. It is one of



the Mile High City's favorite locations for meat-eaters and beer drinkers alike. The ChopHouse offers the classic meat cuts with several preparations to choose from. Another hearty classic is the bone-in pork chop stuffed with sage and fontina that has been a menu mainstay. Other offerings include lamb chops, catch of the day and side dishes of sweet potato fries, white cheddar mashed potatoes and asparagus.

**NPB:** You have four locations; D.C., Denver, Boulder, and Cleveland. How do you incorporate regional flavors into your dishes at each location?

**ChopHouse:** We look at a combination of current trends and other influences that are occurring and taking shape across the country and add a twist to the old world chophouse genera. To round out the menu, we feature other menu items that are inspired by global cuisine and flavors, all of which is a beautiful and perfect complement to our in house brewed beer.

**NPB:** You have Grilled Pork Chops stuffed with Fontina Cheese and Sage on your menu. What inspired this dish?

**ChopHouse:** The Grilled Pork Chops stuffed with Fontina Cheese and Sage has been entrée featured on the menu since the doors opened and has quite a reputation. Sage has always been a classic herb in pork and chicken preparation as well as used to flavor and preserve sausage. In our stuffed pork chop preparation, that distinctive herbaceous, peppery flavor of sage in combination with the mild, nutty and tart profile of fontina cheese makes this a ChopHouse must go-to entrée.

**NPB:** What's your preparation method for the grilled pork chops? Do you brine them?

**ChopHouse:** In spirit of the classic chophouse tradition we brine our chops in a proprietary recipe that's full of flavor. We use a brine solution of salt, sugar, a mirepoix of carrots, celery and onion with a blend of

seasonings and fresh herbs. We rely on the brining process to increase the pork's moisture and holding capacity resulting in a moister product when cooked in addition to incorporating flavor. The traditional or classic brine is made by dissolving the salt, sugar in boiling water with the addition of other aromatics and flavoring components, then we chill the solution completely before adding the pork and make sure it brines for the time required. The chop is then stuffed with a mixture of fontina cheese and sage and charbroiled to order in our Montague Broilers. The outcome is a perfectly crusted very flavorful bone-in pork chop with a melty fontina and sage filling. It's accompanied with our homemade port-rosemary sauce and scratch made apple chutney to finish off this amazing plate.

**NPB:** You have many pork products like ham, bacon and sausage across your menu; why do you find pork to be a profitable protein for your business?

**ChopHouse:** The flavors of pork pair perfectly with other large cuts of meat as well as our starch sides, vegetables sauces and cooking preparations. Our brunch business is another great usage for other pork proteins as our hickory smoked bacon, grilled ham and sausage are a perfect complement to eggs and other breakfast items on our menu. In addition, with other fluctuating prices of other commodities pork offers an affordable way to fix the protein craves without breaking the bank.

**NPB:** Your Denver brunch location menu features a Brewers Breakfast, with Hickory smoked bacon, ham and sausage links. How does the brunch dish perform with patrons?

**ChopHouse:** Our brunch is another mainstay here at the ChopHouse. Our brunch menu is a hit and the popular place for all get-togethers. We offer all the traditional breakfast sides and breakfast entrées that are accompanied with features like hickory smoked bacon, ham and sausage links. In the District ChopHouse we have the “Banker’s Omelet”



which is three eggs stuffed with rosemary ham and white cheddar cheese with ChopHouse brunch potatoes. Another favorite is “Valdez’s Breakfast Sandwich” which is a flaky croissant stuffed with scrambled eggs,

melted white cheddar cheese and rosemary ham. In the Denver ChopHouse we also have the “Steak Breakfast Burrito” that is a flour tortilla filled with steak, sausage, scrambled eggs, and topped with tomatillo salsa and melted cheddar cheese. These menu items are a great and popular way to be profitable with pork.

**NPB:** Why do you choose to serve Hickory smoked bacon? Do you think it adds a special something to your dishes?

**ChopHouse:** Yes of course! We believe the smokiness of the bacon adds another layer of flavor. The hickory smoking refers to smoking food over hickory logs or chips which help create that distinctive aromatic and flavorful smoke to infuse bacon. Hickory smoked foods are particularly popular in the American South, where hickory is a fairly common wood. Both hot and cold smoking techniques are perfect for hickory wood. It



can even be mixed with other woods like apple, walnut, oak, ash, cherry, and maple, among others to create a unique flavor profile. Hickory is also one of those traditional smoking woods that guest can easily identify and tend to have a rich, faintly sweet flavor. Hams are often hickory smoked, since the flavor pairs well with pork and with the sugar frequently

used in ham curing.

**NPB:** Do you have plans to add any new pork dishes in the future?

**ChopHouse:** Not sure just yet, but be rest assured that we are always slaving away in the test kitchen coming up with craveable, great and amazing new recipes to feature in our menus, and Limited Time Offering’s. You just may never know when pork might just be coming your way...

Name	Description	Character	ABV	IBU	Price
Light Lager	Crisp clean & Refreshing		4.2%	10	4.6
Amber Ale	Not Sticky		4.7%	15	5.4
Not Brown	American brewed		4.4%	14	5.4
Oatmeal Stout	Dark, Bold & Strong		6.2%	35	5.8
Barbarian Stout	Dark, Bold & Strong		6.2%	35	6.6
Velvet	Slow Pour		7.4%	42	7.2
IPA	American Style IPA		6.2%	35	5.4
Hefe Weizen	European Style Wheat Ale		4.7%	15	5.4
Happy Hour	M-F 3-7				Light Lager Amber Ale

**NPB:** Tell us about the brewery aspect of your business. Do you have an in-house brewery at all four locations?

**ChopHouse:** All of our ChopHouse locations have an operating brewery and the expertise of our very talented brewers on-site to handcraft our signature beers. The only exception would be our Boulder ChopHouse. The Boulder ChopHouse partners with the Walnut Brewery. The Walnut Brewery is one of our sister restaurants that is just a block up the way. We rely on the Walnut Brewery to provide and source our fresh, high-quality, fresh handcrafted signature beer to our guests.

**NPB:** Is there a special in-house made beer that you suggest pairing with the Grilled Pork Chops Stuffed with Fontina Cheese and Sage?

**ChopHouse:** The good news is our handcrafted, made-in-house signature beer pair's perfectly with all of our menu offerings! With that being said, we invite you to try all of our beers with our stuffed pork chop next time you're dining in one of our chophouses to discover which pairing you enjoy the most. The beer definitely pairs well with the pork chops as beer naturally cleanses your palette making each bite taste more and more sensational as you capture all the flavors in every bite.