



# DINNER AT THE BUTCHER'S

*we work exclusively with small, sustainable farms that we know, mostly local, most farming organically made on site, by hand, and with love*

## STARTS

Charcuterie board: house cured meats, house pickles, whipped lardo .....	15.00 / 30.00
Roasted bone marrow, lemon parsley salad, pickled shiitakes .....	14.00
House pork rilette, violet mustard, sourdough toast .....	10.00
Chorizo-stuffed roasted poblanos .....	10.00
Fried oysters, harissa aioli .....	14.00
Mixed greens salad, radish, cherry tomatoes, herbs, honey vinaigrette .....	10.00
Wedge salad, house bacon, blue cheese, scallions .....	10.00
Bâtard, housemade cultured sea salt butter .....	6.00

## STEAKS & CHOPS HUMANELY RAISED, HAND CUT IN HOUSE

Waygu Boneless Ribeye (for 1-2), 16 oz, day aged 30 days .....	58.00
Bone-in Ribeye (for 2), 38 oz, dry aged 40+ days .....	65.00
New York Strip, 16 oz, dry aged 28 days .....	32.00
Filet Mignon, 10 oz .....	38.00
Frenched rack of lamb, 3 ribs .....	34.00

*each cut served à la carte, with choice of seasonal butter, bordelaise, or chimichurri*

### Steak frites

butcher's choice cut, frites  
24.00

### Waygu burger

lettuce, tomato, onion, house bacon, cheddar, onion aioli  
18.00 / add duck egg 2.00

## ENTRÉES

Braised short rib pot pie, sherried mushrooms, bone marrow .....	20.00
Duck breast, roasted root veg, bordelaise .....	28.00
Tilefish, summer succotash, lemon .....	26.00

## SIDES

Baby leek gratin, mornay sauce .....	10.00
Roasted root veggies, herbs .....	8.00
Wild mushrooms, crème fraîche .....	8.00

## SWEETS

Chocolate pot-de-crème .....	9.00
Buy the kitchen staff a beer .....	3.00

*So says the Commonwealth: Any of the items on this menu may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

**CHEF** Derek Luhowiak **SOUS-CHEF** Chad Crumley **OWNER** Amanda Wyne Luhowiak **HEAD BUTCHER** Ashton Snouffer **HASHTAG** TWOX