

## STARTS

House house cured and terrine selection.....	16.00 / 30.00
farmhouse pickles, whipped lardo, mustard	
Roasted bone marrow.....	12.00
pickled mustard, parsley celery salad, fresh horseradish, charred lemon	
Beef Tartare.....	14.00
pickled jalapeño, honey mustard, aged gouda, little gem lettuce, toast	
Pork belly.....	12.00
maple-roasted, cauliflower purée, baby spinach	
Poutine.....	12.00
braised beef, demi, cheese curds, fries	
Fried Oysters.....	14.00
cornmeal, buttermilk dressing	
Foie gras turchon.....	18.00
butter toast, fried sage, apple preserves	
Fried cardoons.....	8.00
lemon, sea salt	
Parsnip pear butternut squash soup.....	9.00
hazelnuts, black pepper crème fraîche	
Bâtard (bread).....	2.00
Housemade cultured sea salt butter.....	4.00

## SALADS

The wedge.....	10.00
smoked blue, chives, lardon, yolk	
Little gem caesar.....	10.00
crouton, parmesan, white anchovy	
Autumn salad.....	10.00
honey roasted carrots, orange, radicchio, figs, hazelnuts, monocacy goat cheese	
Buy the kitchen staff a beer.....	3.00

## BEEF CUTS

 all served medium rare unless otherwise specified

T-bone, 38oz.....	68.00
buffalo creek farm, virginia, dry aged 70 days	
Bone-in ribeye, 32oz.....	65.00
buffalo creek farm, virginia, dry aged 50 days	
Chateaubriand, 22oz.....	80.00
barrel-cut filet, creekstone farms co-op, midwest	
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Waygu boneless ribeye, 16oz.....	58.00
snake river farm, idaho, dry aged 35 days	
NY strip, 12oz.....	36.00
seven hills farms, virginia, dry aged 35 days	
Filet mignon, 10oz.....	38.00
creekstone farms co-op, midwest	
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Steak frites.....	24.00
butcher's choice cut, béarnaise, herbs, hand-cut fries	
Steakhouse double burger.....	16.00
two 5oz patties, lettuce, onion, pepperjack, gorbachev sauce, frites	

## ADDITIONS FOR THE CUTS

Seasonal butter.....	2.00	Local duck egg.....	2.00
Béarnaise.....	2.00	TWOX maple bourbon steak sauce.....	2.00
Red wine demi.....	2.00	Bleu cheese.....	4.00

## ENTRÉES

Roasted lamb loin, lentil salad, broccolini.....	28.00
Duck breast, pan seared, roast autumn veg, red wine reduction.....	28.00
Boneless pork chop, cider-brined, mustard cream, trumpet mushrooms, shallots.....	26.00
Market fish.....	MP—

## SIDES

Cheesey kale gratin.....	8.00	Roast autumn veg.....	8.00
Roast mini gold potatoes.....	6.00	Wild mushroom chestnut stuffing.....	8.00



*Sustainable. Ethically farmed. Humanely raised. Made with Love.*

We work exclusively with small, sustainable farms that we know, mostly local, most farming organically. All of our meats are raised on pasture without the addition of antibiotics or hormones. We break down the animals in house and cut every steak by hand. Every ingredient of our meals is chosen with care and attention to detail.

**HASHTAG** realbutchers

**HASHTAG** TWOX

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# **AUTUMN**

## **BUTCHER STEAKHOUSE**

**CHEF** Derek Luhowiak  
**SOUS-CHEF** Chad Crumley

**OWNER** Amanda Wyne Luhowiak  
**HEAD BUTCHER** Ashton Snouffer