

STARTS

Charcuterie!! house cured and terrine selection.....16.00 / 30.00
farmhouse pickles, whipped lardo, mustard
Bone marrow.....14.00
charred lemon, parsley salad, toast
Beef Tartare.....12.00
"classic", shallots, capers, mustard, toast
Double-cut bacon.....10.00
maple glazed, cranberry purée, fried leeks
Fried Oysters.....14.00
buttermilk ranch, lemon, remoulade, capers
Gravlax.....12.00
mizuna, house chive crème fraîche, crustini
Sunchoke soup, toasted hazelnuts, fried leeks.....6.00
Bâtard (bread).....2.00
Housemade cultured sea salt butter.....4.00

SALADS

Wedge.....10.00
smoked blue, chives, lardon, fried shallots
Caesar.....10.00
baby romaine, crouton, parmesan, white anchovy
Autumn salad.....10.00
mixed greens, honey roasted carrots, beets, hazelnuts, whipped feta

SIDES

Roasted gold potatoes6.00 Roast autumn veg8.00
Cheesy greens gratin8.00 Wild mushrooms10.00

BEEF CUTS all cuts served **medium rare** unless otherwise specified

Porterhouse, 38oz.....65.00
buffalo creek farm, virginia, dry aged 70 days
Bone-in ribeye, 32oz.....68.00
buffalo creek farm, virginia, dry aged 70 days

New York strip, prime, 16oz.....32.00
creekstone farms co-op, midwest, dry aged 14 days
Boneless ribeye, 16oz.....38.00
buffalo creek farm, virginia, dry aged 50 days
Filet mignon, 10oz.....38.00
creekstone farms co-op, midwest

Steak frites.....24.00
butcher's choice cut, béarnaise, herbs, hand-cut fries
Steakhouse burger.....16.00
10oz, lettuce, onion, cheddar, russian dressing, house pickles, frites

OTHER CUTS AND SUCH

Braised pork shank.....26.00
mashed potatoes, jus
Rack of venison, 12oz.....34.00
coffee cured, bordelaise, chestnuts, brussels sprouts, fingerlings
Scallops & prawns.....28.00
polenta, tomato saffron broth, tasso ham
House pot pie.....21.00

ADD-ONS

"Café de Paris" butter4.00 Local duck egg2.00
Bordelaise2.00 Bleu cheese4.00

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. 2017-11-10



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

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autumn BUTCHER / STEAKHOUSE

OWNER Amanda Wyne Luhowiak
HEAD BUTCHER/CHEF Derek Luhowiak
SOUS-CHEF Chad Crumley