

STARTS

Charcuterie!! house cured and terrine selection.....	16.00 / 30.00
farmhouse pickles, whipped lardo, mustard	
Shrimp cocktail.....	10.00
Veal sweetbreads.....	14.00
cauliflower onion purée	
Foie gras turchon.....	18.00
tomato jam, honey, black pepper, toast points	
Fried Oysters.....	14.00
butter milk ranch, lemon, remoulade, capers	
Red beet soup, chives.....	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	

SIDES

Roasted gold potatoes	6.00	Roasted root veg	8.00
Cheesy greens gratin	8.00	Wild mushrooms	10.00

BEEF CUTS

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

Bone-in ribeye, 32oz.....	68.00
roseda farm, maryland, dry aged 21 days	

New York strip, 16oz.....	32.00
roseda farm, maryland, dry aged 21 days	
Boneless ribeye, 16oz.....	38.00
roseda farm, maryland, dry aged 21 days	
Filet mignon, 10oz.....	38.00
creekstone farms co-op, midwest	

Steak frites.....	24.00
butcher's choice cut, béarnaise, herbs, hand-cut fries	
Southwest burger.....	16.00
10oz, pickled peppers, cheddar, frites	

ADD-ONS

"Café de Paris" butter	4.00	Local duck egg	2.00
Bordelaise	2.00	Bleu cheese	4.00

OTHER CUTS AND SUCH

Frenched rack of lamb (3 ribs).....	36.00
orzo, vegetables provençal	
Duck breast.....	28.00
pan-seared, spinach, porcini polenta	
Skate.....	24.00
pan-fried, broccolini, potatoes, brown butter sauce	

Buy the kitchen staff a beer.....	3.00
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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