

BUTCHER'S BISTRO



Lunch Jul. 2016

We take pride in our sourcing and encourage all questions. We aim to sustain our local farmers and the environment that we all live in. If at any point you feel we can help you better understand your food, please ask.

Charcuterie & Sausage

Craft Sausage

daily selection of 3 house made sausages -16- or single for -6-

Charcuterie Platter

rotating selection of house made charcuterie with bistro mustards, pickles, mostarda, garlic crackers
3 for -14-
5 for -18-
7 for -26-
add cheese -8-

Shared Plates & Salads

Grilled House Olives

bleu cheese crostini -7-

Spinach Croquettes

mustard aioli -7-

Bistro Caprese

local tomatoes, burrata, watercress, sherry-basil reduction, warm bread -13-

Pomme Frites

house fry sauce -5-

Crispy Brussels

mustard vin, duck bacon -10-

Butter Lettuce

citrus vinaigrette, blue cheese, cashews, beets -8-

Entrées

Steak Frites

cut du jour, steak sauce, horseradish -mp-

Mesquite Pork

cheddar grits, apple BBQ, greens, jalapeno-beer bread -23-

Wagyu Kaboh

kefir lime-chili rub, pineapple, bell pepper, fried rice, soy glaze, spiced cashews -23-

Sandwiches

all sandwiches served with dressed greens or pomme frites

Grilled Cheese

heirloom tomatoes, pepper jack, house smoked cheddar, Muenster -12-

Butcher Burger

ask about today's selection -MP-

Muffaletta

Bistro ham, bologna, Muenster, giardineira, tapenade -13-

Cheese Steak

caramelized onion, smoked cheddar cheese sauce, chimichurri-15-

Pulled Pork Sandwich

barbecue, slaw, jalapeno Cream cheese -11-

French Dip

roast beef, Muenster, horseradish cream, onion -15-

See something in the case you want to eat now? We would be happy to prepare anything from our butcher counter. We like our meat rare. However, consuming raw or undercooked foods can increase the risk of foodborne illness.