

BUTCHER'S BISTRO

Dinner 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-

Butcher's Cuts & Entrees

Steak Frites

cut du jour, steak sauce, horseradish -mp-

Mesquite Pork

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

Chicken Picatta

olives, capers, garlic-lemon butter, parmesan -22-

Wagyu Kabob

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

Fried Chicken

smoked cheddar mac, jalapeno slaw, house biscuit, ranch -22-

French Dip

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

Butcher Burger

ask about today's selection -MP-