

Raw Bar

Brooklyn's Shrimp Cocktail 15	Oysters on the 1/2 2.5 EA.
JUMBO SHRIMP (4), HOUSE COCKTAIL SAUCE	CHEF'S WHIM, LEMON, COCKTAIL, MIGNONETTE
Tuna Tartare 16	Oysters Rockefeller 15
SESAME VINAIGRETTE, FRIED WONTONS, CUCUMBER, GINGER WASABI AIOLI	SUNDRIED TOMATO, SPINACH, GARLIC, ABSINTHE, PARMIGIANO REGGIANO
Seafood Tower 55/85/185	Dry Aged Beef Tartare 21
JUMBO SHRIMP, ALASKAN KING CRAB, OYSTERS	BLOOD ORANGE, SWEET POTATO CRISPS, FARM EGG

Soup & Salads

Apple & Delicata Soup 7	Brooklyn Wedge 8
SPICED PISTACHIO, CRANBERRY GASTRIQUE, GOAT CHEESE	ICEBERG WEDGE, SMOKED TOMATOES, SMOKED BACON, BLEU CHEESE VINAIGRETTE
French Onion Soup 8	Caesar Salad 7
GRUYÈRE, FOCACCIA, FRESH HERBS, CARAMELIZED ONIONS	CORNBREAD CROUTONS, PARMIGIANO REGGIANO, NORI CAESAR DRESSING
Beet Salad 12	Kale & Apple Salad 10
ARUGULA, GOAT CHEESE MOUSSE, SPICED PISTACHIOS	BUTTERNUT SQUASH, FETA, CHARRED APPLE VINAIGRETTE, CRISPY QUINOA

Small Plates

Crusted Brie 13	Bone Marrow 14
DANISH BRIE, CRANBERRY WALNUT BREAD, ROTATING LOCAL PRESERVES	CITRUS RADISH SALAD, BACON MARMALADE
Mussels 10	Blackened Scallops 17
TOMATO BROTH, JALAPENO, GRILLED BAGUETTE	SWEET CORN RISOTTO, GINGER-ORANGE GLAZE
The Butcher's Board 21	Roasted Cauliflower 12
ROTATING CURED MEATS AND CHEESES	SHISHITO PEPPERS, FRIED CAPERS, PARMIGIANO REGGIANO, ROASTED TOMATO
Korean BBQ 13	Lobster Mac & Cheese 18
CONFIT BABY BACK PORK RIBS, KIMCHI, APRICOT BASIL VINEGAR	1/2 LOBSTER TAIL, SHELL PASTA, SMOKED CHEDDAR, HAVARTI, PARMESAN
Escargot 14	Crab Cakes 19
GARLIC HERB BUTTER, GRUYÈRE, SOURDOUGH BREAD	ARUGULA, DILL REMOULADE, ROASTED RED PEPPER COULIS
Braised Pork Belly 16	
SPICED CARROT PURÉE, ROOT VEGETABLE MEDLEY, PORT DEMI	

BIG Steaks

8 oz. Top Sirloin PRIME	27
8 oz. Ribeye Cap	29
6 oz. Petite Filet	36
9 oz. Filet	48
12 oz. Manhattan Strip	48
12 oz. Dry Aged Bone-In Strip PRIME	52
18 oz. Dry Aged Ribeye PRIME	62
Butcher's Cut	MKT
Hand Cut Angus Ribeye	\$3/OZ
10 OZ. MIN.	

Steak Styles

Oscar	10
LUMP CRAB, ASPARAGUS, BÉARNAISE	
Brooklyn	8
BACON, GORGONZOLA, ROASTED GARLIC	
Au Poivre	8
BLACK PEPPER CRUST, PORT DEMI, MAITRE D' BUTTER	
Horseradish Crust	5
PARMESAN, HORSERADISH, PANKO	
The Butcher	8
SAUTÉED MUSHROOMS, CIPOLLINI, BOURBON SAUCE	
Shrimp Scampi	8
JUMBO SHRIMP, WHITE WINE, CITRUS BUTTER	

Top It Off

Steak Butters	3
(MAÎTRE D', TRUFFLE, MARROW)	
Lump Crab (2 oz.)	6
Bone Marrow	9
Scallops (2)	12
Jumbo Shrimp (2)	8
Chimichurri	3
Béarnaise	4
Port Demi Glace	4
Petite Lobster Tail	15

ALL STEAKS SERVED WITH CHOICE OF 1 SIDE
FOR BRUSSEL SPROUTS, MARINATED MUSHROOMS, OR LOADED POTATO, ADD +2

Asparagus 6	Baked Potato (LOAD IT! +2) 6	Creamed Spinach 6
AGED BALSAMIC	WHIPPED BUTTER, BUTCHER SPICE	LOCAL SPINACH, BÉCHAMEL
Brussel Sprouts 8	Mac & Cheese 6	Cauliflower Grits 6
HOUSE CURED PANCETTA, SWEET VERMOUTH	3 CHEESE BLEND, TOASTED BREAD CRUMBS	WEISENBERGER GRITS, ROASTED CAULIFLOWER
Marinated Mushrooms 8	Pommes Frites 6	Whipped Potatoes 6
WHITE WINE, MAGGIE SEASONING	SMOKED DATE KETCHUP	GARLIC & HERB CHEESE

Composed Plates

Glazed Salmon 24	Smoked Chicken 25
FRIED RICE, BOK CHOY, MAPLE-SOY GLAZE	SORGHUM BBQ, SWISS CHARD, WHIPPED POTATOES
The Burger 16	Vegetable Bounty 23
3D VALLEY BEEF, HOUSE PICKLES, DANISH HAVARTI, BLACK PEPPER AIOLI, POMMES FRITES	FRESH SEASONAL VEGETABLES, ROASTED RED PEPPER COULIS
Pan Fried Pork Chop 30	Seared Duck Breast 30
BERKSHIRE PORK, SMASHED FINGERLING POTATOES, BROCCOLI RAPINI, CHARRED PEARS	PARSNIP PUREE, ORANGE-PORT DEMI, HEIRLOOM CARROTS