

Raw Bar

Brooklyn's Shrimp Cocktail 15	Oysters on the 1/2 2.5 EA.
JUMBO SHRIMP (QTY 4), COCKTAIL SAUCE	CHEF'S WHIM, COCKTAIL SAUCE, MIGNONETTE
Tuna Tartare 16	Oysters Rockefeller 15
SESAME VINAIGRETTE, FRIED WONTONS, CUCUMBER, GINGER WASABI AIOLI	SUN-DRIED TOMATO, SPINACH, GARLIC, ABSINTHE, PARMIGIANO REGGIANO

Brooklyn's Giant Seafood Tower 55/85/140
JUMBO SHRIMP, ALASKAN KING CRAB, OYSTERS, MIGNONETTE, DRAWN BUTTER, COCKTAIL SAUCE

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
Steakhouse Salad 9	Kale & Apple Salad 10
LOCAL GREENS, SMOKED CHEDDAR, SMOKED TOMATOES, CORNBREAD CROUTONS, RANCH DRESSING	BUTTERNUT SQUASH, FETA, CHARRED APPLE VINAIGRETTE, CRISPY QUINOA

Small Plates

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

BIG Steaks

Petite Filet 6 oz.	36
Filet 9 oz.	48
Top Sirloin 8 oz.	27
Ribeye Cap 8 oz.	29
Angus Ribeye 12 oz.	34
Manhattan Strip 12 oz.	48
30 Day Dry-Aged Bone-In Strip 12 oz.	52
30 Day Dry-Aged Ribeye 18 oz.	62
Surf & Turf 6 oz. FILET & LOBSTER TAIL + 10 FOR 9 OZ. FILET	64
Butcher's Cut CHEF'S ROTATING SELECTION	MKT.

ALL STEAKS ARE SEASONED WITH OUR SPECIAL BUTCHER'S BLEND SPICE AND SERVED WITH YOUR CHOICE OF BAKED POTATO, CAULIFLOWER GRITS, OR GRILLED ASPARAGUS. SUBSTITUTE ANY OTHER SIDE FOR ADDITIONAL +2. To substitute Lobster Mac & Cheese, add + 10.

Steak Styles

Oscar 12	LUMP CRAB, ASPARAGUS, BÉARNAISE
Brooklyn 8	BACON, GORGONZOLA, ROASTED GARLIC
Au Poivre 8	BLACK PEPPER CRUST, PORT DEMI, MAÎTRE D' BUTTER
Horseradish Crust 5	PARMESAN, HORSERADISH, PANKO
The Butcher 8	SAUTÉED MUSHROOMS, CIPOLLINI, BOURBON SAUCE
Shrimp Scampi 10	JUMBO SHRIMP, WHITE WINE, CITRUS BUTTER

Top It Off

Steak Butters 3	(MAÎTRE D', TRUFFLE, MARROW)
Lump Crab (2 oz)	8
Bone Marrow	9
Scallops (QTY 2)	12
Jumbo Shrimp (QTY 2)	8
Chimichurri	3
Béarnaise	4
Port Demi Glace	4
Lobster Tail 28	7 OZ, DRAWN BUTTER

Sides

Asparagus 6	Baked Potato 6	Loaded Potato 8	Whipped Potatoes 8
AGED BALSAMIC	WHIPPED BUTTER, BUTCHER SPICE	CHEDDAR, HOUSE CURED BACON, SOUR CREAM, BUTTER, CHIVE	GARLIC & HERB CHEESE
Brussel Sprouts 8	Mac & Cheese 8	Cauliflower Grits 6	Marinated Mushrooms 8
HOUSE CURED PANCETTA, SWEET VERMOUTH	3 CHEESE BLEND, TOASTED BREAD CRUMBS	WEISENBERGER GRITS, ROASTED CAULIFLOWER	WHITE WINE, BUTCHER'S SPICE
Hand-Cut Fries 8	Creamed Spinach 8	Steakhouse Wedges 8	Lobster Mac & Cheese 16
SMOKED DATE KETCHUP & BLACK PEPPER AIOLI	LOCAL SPINACH, BÉCHAMEL	SMOKED DATE KETCHUP	SHELL PASTA, LOBSTER, HAVARTI, SMOKED CHEDDAR, PARMESAN

Composed Plates

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

Executive Chef: Kendell Sheppard | Sous Chef: Jordan Groves | Proprietors: Ian and Nikki Hall | General Manager: Hannah Black

* The consumption of raw or undercooked meat or seafood may increase the risk of food-borne illness