

DINNER MENU

FIRST PLATES

FOIE GRAS TORCHON 26
black truffle tapenade | fig preserve

TUNA CEVICHE 16
tobico wasabi | ginger

BLUE CRAB & AVOCADO SALAD 16
olive oil | cilantro

LAMB TARTARE WITH MOROCCAN SPICES 16
hummus | grilled flat bread

MIXED GREENS 9
olive oil | lime | black pepper

BEEF EMPANADAS (2) 10
chimichurri

PASTRAMI 12
spicy mustard

MEATBALLS 12
provolone | basil | grilled bread

TOMATO SALAD 9
basil | olive oil

STEAK TARTARE 16
black truffle & parmesan cheese crostini | tapenade | soft boiled egg



STEAK IS WHAT WE DO

sold by the pound at market price

★ BEEF TENDERLOIN ★

30+ DAY SALT PACKED *patent pending*
pan roasted & basted with butter

"It's without question the best tenderloin I've ever had" -Tim Carman, The Washington Post

RIBEYE *or* PORTERHOUSE

60+ DAY DRY AGED - BUTCHERED DAILY, GRILLED TO TEMPERATURE AND RESTED
smoked butter with fried garlic | foie gras torchon +5 | black truffle butter +5

PICANHA

farmhouse style with rosemary, garlic, lemon & hot peppers

ENTREES

STEAK & FRIES 26
smoked butter with fried garlic

48-HOUR OX BRISKET 26
honey-ginger jus | potato puree

SMOKY LAMB BOLOGNESE 26
lamb bacon | rigatoni | oregano | pecorino romano

WHOLE FISH *MP*
grilled vegetables

BUTCHER'S BURGER & FRIES 16
house bacon +2 | cheddar +2 | fried egg +2
avocado +2 | dill pickle +2 | foie gras torchon +5



WHOLE LAMB

BUTCHERED IN HOUSE DAILY
& SOLD BY THE POUND

CHOPS - BONE IN RIBEYE
pan roasted 48/lb

PORTERHOUSE - DOUBLE SADDLE
grilled 40/lb

STEAK - BONE IN TOP ROUND
grilled 36/lb

PICANHA - 30+ DAY SALT PACKED
roasted to *medium rare*
40/lb

LAMB ROAST - cuts and
preparations change daily *MP*

SIDES

TRUFFLE MAC & CHEESE 12

FRIES 6

BAKED POTATO WITH LIME BUTTER 6
DOUBLE BAKED & LOADED +4
cheddar | house bacon | creme fraiche
green onions

POTATO PURÉE 6
truffle butter +5

GRILLED BRUSSEL SPROUTS 8
soy infused butter

CHARRED BROCCOLI RABE 8
pecorino romano | lemon

MARINATED OLIVES 5

GRILLED RUSTIC BREAD 4
lime butter