



H.H.

**AVAILABLE ONLY AT BAR
PATIO & COMMUNALS**

Tues. - Sat. / 5 pm - 7:30 pm
Sun. / All Day

DRINKS

LAVENDER MARGARITA 6 PITCHER 25
silver tequila | house sour

HIBISCUS MOJITO 6
rum | ginger | mint

MoCo MULE 6
vodka | house ginger beer

BOULEVARDIER 6
rye | aperol | dolin's sweet

HOUSE RED OR WHITE 6

ROTATING DRAFT BEER 6

OUR HAM 7 ea.

**HERITAGE BREEDS OF FORAGING WOODLAND PIGS
BUTCHERED, CURED & CELLARED IN HOUSE 2+ YEARS**

HAPPY HOUR MEAT CELLAR BOARD 18
1 cure | 1 sausage | 1 salami | 1 cheese | 1 paté
daily chef's choices, no substitutions please

STEAK TARTARE 12
black truffle & parmesan cheese crostini
tapenade | soft boiled egg

MARINATED OLIVES 5

FRIES 5

LOADED FRIES 9
MELTED cheddar | bacon | crème fraiche | green onions

BEEF EMPANADAS & CHIMICHURRI 5 ea.

BUTCHER'S MEATBALLS & PROVOLONE 10

CHILI CON CARNE 10
cheddar | crème fraiche | green onions

LAMB TARTARE WITH MOROCCAN SPICES 12
hummus | grilled flat bread

BUTCHER'S BURGER & FRIES 12
house bacon +2 | cheddar +2 | fried egg + 2
avocado +2 | dill pickle + 2 | foie gras torchon +5

TRUFFLE MAC & CHEESE AU GRATIN 12

SANDWICHES & FRIES 12
DAILY SELECTION