

BUTTER

Lunch

PARKERHOUSE ROLLS

Chef's Selections of House Made Butter

for two ~ 7 / four ~ 9

SMALL PLATES

CAVATAPPI PASTA

spicy lamb sausage, yellow tomato sauce 26

THICK-CUT VEAL BACON

red wine mustard 20

YELLOWFIN TUNA CARPACCIO

fried capers, blood orange, marigolds 25

SALADS

CHOPPED SALAD

French Feta, red cabbage, savoy cabbage, Tuscan kale, radishes,

seedless cucumbers, chickpeas, roasted shallot vinaigrette 19

+ chilled shrimp 12, + chicken 15, + salmon 21

ROMAINE LETTUCE

sourdough croutons, basil, miso-parmesan dressing 19

+ chilled shrimp 12, + chicken 15, + salmon 21

MAIN COURSES

GRILLED CHICKEN PAILLARD

farro risotto, frisée, oven-dried cherry tomatoes, pickled shallots 28

PAN-ROASTED ATLANTIC SALMON

grilled pencil asparagus, ramp beurre blanc 34

BRAISED SHORT RIB RAVIOLI

celery root purée, Parmesan, baby radish greens 38

LUNCH PRIX - FIXE MENU

(please select one from each course)

APPETIZERS

GREEN & RED OAK LETTUCE

finest herbs vinaigrette

SOUP OF THE DAY

please ask your server for our daily selection

CHARGRILLED OCTOPUS

white bean salad, roasted piquillo peppers

MAIN COURSES

PAN-SEARED BRANZINO

wilted rainbow chard, lemon vinaigrette

GRILLED WHITE CLOUD CAULIFLOWER

coconut milk, rutabaga, Marash pepper

BUTTER BURGER

bacon jam, melted cheddar, potato bun

DESSERT

BROWNIE SUNDAE

hot fudge, vanilla ice cream rolled in hazelnut praline

VEGAN STRAWBERRY & RHUBARB COBBLER *gf*

"Buttermilk" biscuit, oat milk gelato

\$55 per person. Pricing not inclusive of tax & gratuity.

WELCOME TO BUTTER MIDTOWN -
ALEXANDRA GUARNASCHELLI / EXECUTIVE CHEF: MICHAEL JENKINS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. WE ARE HAPPY TO ACCOMMODATE.