

BUTCHER AND BARREL

STARTERS

Bread Service 5 v

Local Bruschetta 14
crostini, local heirloom
tomato onion, fresh basil v

Block & Barrel Board 25
artisan cheeses & cured meats
bistro olive assortment
seasonal vegetables, fresh
seasonal fruit, crostini

Reuben Egg Rolls 15
corned beef, swiss cheese
sauerkraut, russian dressing

**Fried Goat Cheese
Croquette** 15
Laura Chenel goat
cheese, basil aioli v

B&B Bone Marrow 19
roasted bone marrow, grilled
lemon, crostini GF

Grilled Lamb Lollipops 22
marinated in Moroccan
Chermoula, mint pesto GF

Classic Shrimp Cocktail 18
house-made cocktail sauce
grilled lemon GF

À LA CARTE

House Fries 12
parsley v GF
+ garlic 2
+ truffle oil 3

**Butchers Mashed
Potatoes** 12
skin on red potato
sour cream, butter v GF

Baked Potato 12
baked potato, butter, sour
cream and chives v GF
+ bacon/cheese 3

**Roasted Mushroom
Medley** 12
local mushrooms, thyme
rosemary, house jus v GF

Brussels Sprouts 12
crispy bacon, red onion GF

B&B Mac 14
cheddar/jack, Gruyère
parmesan v

Summer Beets 12
California red and gold
roasted beets, tangy dill
drizzle, everything seasoning
sprinkle v GF

SOUPS + SALADS

French Onion 10
Gruyère and parmesan cheese v

Lobster Bisque 14
house-made stock, cream, lobster
and parmesan cream

Caesar Salad 13
romaine lettuce, shaved
parmesan, garlic croutons
caesar dressing v
+ grilled chicken 9
+ anchovies 3

Beet Salad 18
red, golden, Chioggia beets
cranberry, Laura Chenel goat
cheese, microgreens
ginger vinaigrette v GF

Watermelon Salad 16
local watermelon, pickled onion
mint, feta cheese balsamic
glaze v GF

Steakhouse Wedge 18
iceberg lettuce, house-made
blue cheese dressing, bacon
onion, roasted cherry tomato
Point Reyes blue cheese
crumble GF

SANDWICHES + ENTRÉES

Fries or mixed greens with balsamic vinaigrette accompany all sandwiches

Crispy Enoki Burger 18
tempura Enoki mushrooms
lettuce, tomato, B&B
Special Sauce v

Prime Rib Sandwich 24
grilled onions, Gruyère cheese
horseradish cream, au-jus
grilled roll

Rib Eye Tacos 22
fresh made tortillas, red
salsa, cotija cheese, cilantro
pico de gallo

Bistro Chicken Sandwich 15
sliced chicken breast, bacon
arugula, tomato, pesto aioli

Butcher's Burger* 20
grilled brioche bun, bacon
onion jam, burger spread
mixed greens, Tillamook
cheddar, tomatoes
**Impossible burger available*
+ bacon 4 + fried egg 2
+ avocado 3

Mary's Roasted Chicken 33
roasted half chicken
summer vegetables
chicken jus GF

Braised Short Ribs 36
mashed potatoes
seared greens, beef jus

Spice-Rubbed Pork Loin 29
Somalian inspired spiced
Duroc pork loin, seared
greens curry sauce

Seared Scallops 45
tarragon, corn salad,
miso butter citrus oil GF

**Pan-Seared Chilean
Seabass** 44
mashed potatoes,
garlic butter chives GF

Mediterranean Pasta 26
house-made fettuccin fennel
sausage, clams, garlic
white wine, lemon juice

BUTCHER & BARREL STEAKS

Butcher and Barrel is a proud partner of Creekstone Farms and only uses the highest quality prime cut steaks.

New York 45
14oz. GF

Rib Eye 48
14oz. GF

**Mishima Wagyu
Sirloin** 38
8 oz. GF

Filet Mignon 54
8oz. GF

Tomahawk 200
50 oz., choose two
add-ons & two á la
carte items
caesar salad
**MP add ons are additional*

Porterhouse 55
20oz. GF

**21-Day Dry
Aged Rib Eye** 70
14oz. GF

Steak add-ons: Demi Glacé 4, Chimichurri 4, Confit garlic 4, Whiskey peppercorn 4, Compound garlic herb butter 4, sautéed mushrooms 6, Truffle butter MP, shaved seasonal truffle MP

DESSERTS v

Bread Pudding 14
Gunther's vanilla ice cream
Buffalo Trace bourbon caramel

Keylime Tart 14
keylime custard, fresh whipped
cream

CrèmeBruléé 12
farmer's market berries GF

Affogato 11
Gunther's vanilla ice cream
fresh pressed Camellia
espresso GF

Lava Cake 12
chocolate lava cake
Gunther's vanilla ice cream
fresh raspberry

Butcher and Barrel is committed to providing a healthy and productive workplace. A 4% service fee has been added to all dine-in bills that will help cover the cost of employee health, and to provide a supplemental stipend for our staff. This is not gratuity. Parties of eight or more will have 18% gratuity added.

Please advise your server of any food allergies. All dishes are prepared in a kitchen that also processes milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish.

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

V = Vegetarian

GF = Gluten Free