

# BUTCHER AND BARREL

## STARTERS

**Bread Service** 5 v

**Fall Bruschetta** 15  
roasted squash, apple,  
cranberry spiced walnut  
herbs, goat cheese  
toasted crostini 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

**Crab Cakes** 18  
Blue crab, shallot, herbs  
panko, house made remoulade

**Steak Tartare** 22  
Fassona beef, Quail egg  
capers, parsley, mustard  
toasted crostini

## À LA CARTE

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

**Butcher's 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* 5

**Garlic Button  
Mushrooms** 14  
local mushrooms, thyme  
rosemary, house jus v GF

**Brussels Sprouts** 14  
crispy bacon, red onion  
balsamic glaze GF

**B&B Mac** 14  
cheddar/jack cheese  
parmesan v  
+ *fresh shaved truffle* 25

**Creamed Spinach** 12  
Fresh local spinach, shallot  
cream, garlic and spices v

## SOUPS + SALADS

**French Onion** 10  
Gruyère and parmesan cheese v

**Potato Leek Soup** 12  
Yukon gold potato, fresh leek  
house made chicken stock  
heavy cream, bacon GF

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

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

**Roasted Pear Salad** 20  
Roasted pear, spiced walnut  
cranberry, gorgonzola  
cheese vinaigrette v GF

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

**Seasonal Salad** 18  
\*Ask server for details

## SANDWICHES +

*Fries or mixed greens with balsamic vinaigrette accompany all sandwiches*

**Crispy Enoki Burger** 20  
tempura Enoki mushrooms  
lettuce, tomato, B&B  
Special Sauce v

**Steak Sandwich** 24  
Prime Creekstone beef  
roasted garlic aioli, fresh  
arugula, Acme roll

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

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

## BUTCHER & BARREL STEAKS

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

**New York** 46  
14oz. GF

**Rib Eye** 49  
14oz. GF

**Hanger Steak** 34  
12oz. GF

**Filet Mignon** 55  
8oz. GF

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

**Porterhouse** 70  
20oz. GF

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

**Steak add-ons:** *Demi Glacé* 4, *Chimichurri* 4, *Whiskey peppercorn* 4, *Compound garlic herb butter* 4  
*Sautéed mushrooms* 6, *Truffle butter* MP, *Shaved seasonal truffle* MP

## ENTRÉES

**Ranchers Plate** 48  
24 oz Sweet Water Farms  
Berkshire pork steak  
seasonal vegetables GF

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

**Fire Grilled Quail** 38  
Balsamic marinade  
mushroom risotto GF

**Braised Short Ribs** 36  
mashed potatoes  
seared greens, beef jus GF

**Seared Scallops** 45  
Parmesan risotto  
butter drizzle, parsley GF

**Pan-Seared Chilean  
Seabass** 48  
mashed potatoes,  
garlic butter chives GF

**Mushroom  
Agrolotti Pasta** 28  
Bourbon, garlic cream  
local mushrooms, ricotta  
filled fresh pasta v

**Grilled Lamb Lollipops** 44  
Marinated in Moroccan  
Chermoula, mint pesto  
roasted vegetables

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