

# BUTCHER AND BARREL

723 K ST. | SACRAMENTO | CA | 95814

## STARTERS

- Bread Service** 5 v
- Wellington Bites\*** 18  
puff pastry, dijon, duxelle  
bone marrow aioli
- 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\*** 22  
truffle sauce, panko  
herbs, parmesan
- Crab Cakes** 18  
Blue crab, shallot, herbs  
panko, house-made remoulade
- Stuffed Firecracker Shrimp\*** 18  
ginger, garlic, green onion  
fish sauce, Thai chili sauce  
cilantro, rice flour tempura
- West Coast Oysters\*** 22  
half dozen local Oysters  
charred lemon, citrus  
mignonette, cocktail sauce GF  
*+pickled wasabi 3*

## À LA CARTE

- House Fries** 12  
parsley v GF  
*+ garlic 2*  
*+ truffle oil 3*
- Butcher's Mashed  
Potatoes** 14  
skin on red potato  
sour cream, butter v GF
- Baked Potato** 14  
baked potato, butter, sour  
cream and chives v GF  
*+ bacon/cheese 3*
- Garlic Button  
Mushrooms** 15  
local mushrooms, thyme  
rosemary, house jus v GF
- Brussels Sprouts** 14  
crispy bacon, red onion  
balsamic glaze GF
- B&B Mac** 15  
cheddar/jack cheese  
parmesan v  
*+ fresh shaved truffle MP*
- Fresno Pepper Long Beans** 14  
sautéed in chili oil v GF

## SOUPS + SALADS

- French Onion** 10  
Gruyère and parmesan cheese
- English Split Pea Soup** 12  
bacon, ham hock, chives  
fried snap peas, sriracha
- Beet Salad** 18  
roasted red, golden and  
Chioggia beets, avocado goat  
cheese, orange with a lemon  
mint dressing v GF
- Grilled Caesar Salad** 13  
romaine lettuce, shaved  
parmesan, garlic croutons  
caesar dressing  
*+ grilled chicken 9*  
*+ anchovies 3*
- Strawberry Basil Salad** 14  
goat cheese, candied  
pecans butter leaf spinach  
citrus vinaigrette v GF

## 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
- 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*
- Grilled Chicken Sandwich** 20  
marinated grilled chicken pesto  
aioli bacon grilled asparagus  
pistachios and Brie cheese
- Steak Sandwich\*** 24  
Prime hanger steak,  
horseradish aioli, arugula  
crispy shallots, Swiss cheese
- Grilled Shrimp Tacos\*** 22  
house-made squid ink masa  
tortilla, Fresno pepper oil  
local navel orange salsa

## BUTCHER AND BARREL STEAKS

*Under 3% of all the beef has earned the top-tier industry rating of USDA Prime. Butcher and Barrel is proud to be one of a select few in the nation to offer USDA Prime Halal steaks.*

- New York\*** 58  
14oz. GF
- Rib Eye\*** 62  
14oz. GF
- Hanger Steak\*** 38  
14oz. GF
- Filet Mignon\*** 55  
8oz. GF
- 21-Day Dry Aged  
Rib Eye\*** 95  
14oz. GF
- 45-day Dry Aged  
Rib Eye\*** 125  
14 oz Brandt Farms GF
- Tomahawk\*** 200  
50 oz., choose two  
add-ons & two á la  
carte items  
*\*MP add ons are additional*
- Porterhouse\* (for 2)** 155  
32oz., includes 2 baked  
potatoes GF

**Steak add-ons:** Bordelaise 4, Chimichurri 4, Tapatio butter 4, Compound garlic herb butter 4 Sautéed mushrooms 6, Truffle butter 6, Shaved seasonal truffle MP, Butter board 8pp

## ENTRÉES

- Mary's Roasted Chicken** 33  
roasted half chicken  
fall vegetables  
chicken jus GF
- Stuffed Pork Tenderloin** 38  
Iberico pork, arugula, red bell  
peppers, roasted garlic herb  
risotto, pork au jus  
apple chutney
- Braised Short Ribs** 36  
mashed potatoes  
seared greens, beef jus  
horseradish cream GF
- Cauliflower Steak &  
Spring Risotto** 32  
Achiote, brown butter  
cilantro basmati, citrus  
Beurre Blanc, seasonal  
vegetables
- Pistachio Crusted  
Lamb Lollipops\*** 54  
red wine demi, smoked  
gouda herb polenta
- Seared Scallops\*** 48  
butter poached smashed  
potatoes, corn & popcorn  
cream sauce roasted carrots GF
- Grilled Swordfish** 45  
Achiote, brown butter, cilantro  
basmati, citrus Beurre Blanc  
vegetables GF

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

**V = Vegetarian**      **GF = Gluten Free**      = Spicy