

BUTCHER AND BARREL

STARTERS

Bread Service 5
bone marrow butter 10
garlic butter 4

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

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

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

Bourbon BBQ Shrimp 16
on a bed of spring greens
shaved Vidalia onion haystack
blue cheese coleslaw

Grilled Lamb Lollipops 18
marinated in Moroccan
Chermoula, sweet fresh
mint pesto GF

Ricotta Crostini 12
blueberry, honey v

À LA CARTE

Fries 12
truffle aioli v

Roasted Vegetables 12
seasonal vegetables v

Brussels Sprouts 12
crispy bacon, red onion GF

B&B Mac 14
cheddar/jack, Gruyère
parmesan

Hasselback Beets 12
golden roasted beets
tangy dill drizzle
everything sprinkle v GF

Roasted Potatoes 12
Sunrise, multicolored, baby
roasted potatoes v GF

**Duck Fat Confit
Fingerling Potatoes** 12 GF

SOUPS + SALADS

French Onion 8
Gruyère and parmesan cheese

Clam Chowder 12
New England style

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

Chicken Asparagus Salad 18
applewood smoked bacon
slivered red onion, Point Reyes
blue cheese, honey bacon
dijon dressing GF

Strawberry Mixed Green 16
fresh local strawberries
arugula, feta cheese crumbles
balsamic reduction v GF

Steak Cobb Salad 24
skirt steak, romaine lettuce
cherry tomatoes, onions
Point Reyes blue cheese, egg
avocado, buttermilk dressing

SANDWICHES + ENTRÉES

Fries or mixed greens with balsamic vinaigrette accompany all sandwiches

**Crispy Chicken
Sandwich** 19
chipotle/lime slaw, toasted
brioche bun

Short Rib Sliders 22
romesco, fried shallots, slider
buns, horseradish cream

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
house made tortillas, red
salsa cotija cheese cilantro
pico de gallo

Wagyu B&B Burger 20
grilled brioche bun, bacon
onion jam, burger spread
mixed greens, Tillamook
cheddar, tomatoes
**impossible burger available*
+ *bacon* 4 + *fried egg* 2 v
+ *avocado* 3

Braised Short Ribs 36
Early Bird Farm parmesan
polenta, swiss chard
horseradish cream

Herb Roasted Chicken 33
carrots, romanesco broccoli
roasted potatoes, Madeira
wine sauce, basil aioli GF

Shrimp Scampi Fettuccini 24
cherry tomatoes, Parmesan

**Pan Seared California
Halibut** 38
zesty escabeche sauce

Pan Seared Scallops 45
Caviar lemon creme
sauce, Babe Farm
baby carrots GF

**Grilled Thai Marinated
Pork Tomahawk** 35
romanesco broccoli
carrots GF

**Pistachio Encrusted
Salmon** 38
topped with mango salsa

STEAKS

New York 45
14oz., red wine demi GF

Rib Eye 48
14oz., Buffalo Trace
Whiskey peppercorn sauce GF

Sirloin 35
8 oz., chimichurri GF

Filet Mignon 54
8oz., red wine demi GF

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

Porterhouse 55
20oz., compound
garlic herb butter GF

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

Steak add-ons:

Demi Glacé 4, Chimichurri 4, Confit garlic 4, Au Poivre 4, Truffle Butter MP, Shaved Truffle MP

DESSERTS

**Strawberry Shortcake
Parfait** 11
chai pudding v

Bread Pudding 11
Buffalo Trace Whiskey dulce
de leche, Gunther's vanilla
ice cream v

CrèmeBruleé 12
farmers market berries v

Affogato 11
Gunther's vanilla ice cream
fresh pressed Cap City
espresso v GF

Chocolate Ganache Tarte 11
Belgian chocolate, amaretto
whipped cream v

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