

# BUTCHER'S HOUSE

## BRASSERIE

### SALADS

All salads are served seasoned and tossed.  
Dressing on the side available upon request.

#### STEAK 17

Grilled hanger steak, Romaine lettuce, woodfire grilled sweet pepper, red onions, blue cheese. Red wine vinaigrette.

#### FRISÉE 15

Frisée salad, caramelized Lardons (cured pork belly), poached egg, croutons. Old fashion Mustard seed dressing.

#### CEASAR 14

Traditional Ceasar salad, Romaine lettuce, Parmesiano Reggiano.  
Dressing freshly made a la minute.  
Add chicken +\$3.

#### SWEET GEM 16

Woodfire grilled Sweet Gem, pickled red onions, shaved parmesan, Prosciutto, croutons. Dijon mustard dressing.  
(Substitute Prosciutto with smoked salmon).

### SOUPS

#### ROASTED TOMATO 11

Roasted tomatoes, served with melted cheese toast.

#### ONION 11

Classic French Onion Soup, Emmental gratiné on top.

### SIDES / ACCOMPANIMENTS

#### ROASTED POTATOES 9

Pee wee potatoes roasted in duck fat with Persillade.

#### SAUTEED POTATOES 10

Diced potatoes, mushroom fricassée and Persillade.

#### GRILLED SWEET BELL PEPPER 9

Caramelized onions and Persillade.

#### BUTTER LETTUCE 8

Pickled onion, Dijon vinaigrette, shaved parmesan cheese.

#### MASHED POTATOES 8

Creamy potato mousseline (Dinner only).

#### HOUSE MADE FRIES:

TRADITIONAL: Salt & Pepper \$6

BUTCHER'S: Topped with pork belly and fresh parsley \$7

MOUNTAIN: Caramelized onion, Raclette cheese \$8

## MENU

### BUTCHER'S CHOICE

Cuit sur la Braise / Woodfire grilled.  
Served with two sauces and a side of your choice.

#### 30 DAYS DRY-AGED BONE-IN RIBEYE 32oz

La côte de bœuf, serves two \$58 / person

#### CLASSIC BEEF TARTARE 6oz

Freshly made à la minute \$21

#### RIBEYE STEAK 12oz

L'entrecôte \$42

#### NEW YORK STEAK 12oz

Le Faux-filet \$32

#### FILET MIGNON 8oz

Le Filet \$42

#### HANGER STEAK 8oz

L'onglet \$29

#### SKIRT STEAK 8oz

La bavette \$29

#### KUROBUTA PORK CHOP

La côte de porc \$27

#### ORGANIC CHICKEN By the half

Le demi-poulet \$24

#### LAMB RACK

Le carré d'agneau, whole eight bones rack \$42

### HOUSE SPECIALTIES

Made in house and served with  
a sauce of your choice.

#### TOULOUSE SAUSAGE 16

Traditional pork sausage from Toulouse.

#### TOULOUSE SAUSAGE WITH BLUE CHEESE 17

Blue cheese added to the sausage.

#### MERGUEZ 18

Classic spiced lamb sausage.

#### DUCK CONFIT 16

Slowly cooked leg marinated in duck fat.

#### BUTCHER'S HOUSE PATÉ 12

Country-style pork paté.

#### PROSCIUTTO BOARD 18

24 months aged Prosciutto di Parma, cornichon, French butter.

### SAUCES

#### BEARNAISE

Hollandaise sauce with shallot reduction, black pepper, tarragon.

#### GREEN PEPPERCORN

Classic sauce au poivre.

#### SHALLOT

Caramelized shallots, red wine sauce.

#### TARTARE

Cornichon, capper, onion, parsley.

#### SPICY MAYO

Housemade spicy mayo.

#### BLUE CHEESE

Creamy blue cheese.

### DESSERTS

#### CRÈME BRULÉE 9

Tahitian vanilla custard, caramelized sugar.

#### CHOCOLATE MOUSSE 9

Sweetness from 33% milk chocolate & bitterness of 70% dark cocoa

#### MIXED BERRIES ALMOND CRUMBLE 9

Organic mix berries, vanilla ice cream, almond flour crumble.

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# LUNCH SPECIALS

*Tuesday through Friday  
(11am to 3pm)*

## **BURGER 22**

*Choice of burger or sandwich*

*1 Side of Traditional fries*

*Beer on tap, wine (red, white or rosé) or a soft drink*

## **BURGER 24**

*Choice of burger or sandwich*

*Beer on tap, wine (red, white or rosé) or a soft drink*

*1 dessert of your choice*

## **SALAD 19**

*Choice of salad (including Caesar with chicken)*

*Beer on tap, wine (red, white or rosé) or a soft drink*

## **SALAD 24**

*Choice of salad (including Caesar with chicken)*

*Beer on tap, wine (red, white or rosé) or a soft drink*

*1 dessert of your choice*

# BURGERS & SANDWICHES

*All burgers and sandwiches are served with  
a wedge of Sweet Gem drizzled with Dijon dressing.*

## **BUTCHER'S BURGER 16**

*Dry-aged beef, House sauce, grilled onions,  
lettuce, bacon, Comté cheese.*

## **MOUNTAIN 17**

*Dry-aged beef, caramelized onions, roasted garlic, Dijon mayo,  
bacon, potatoes, Raclette cheese poured on top.*

## **ITALIAN 18**

*Dry aged beef, caramelized shallots,  
mozzarella, arugula, Prosciutto, balsamic glaze.*

## **GRILLED CHICKEN 15**

*Woodfire grilled marinated chicken, Ciabatta bread, smoked  
mozzarella, lettuce, avocado, tomatoes, House sauce.*

## **PROSCIUTTO 15**

*Rustic baguette, pesto mayo, arugula,  
Prosciutto, Mozzarella di Bufala, balsamic glaze.*

## **CLASSIC JAMBON 14**

*Rustic baguette, French butter, Parisian ham,  
cornichon, Comté cheese, arugula.*

**BI**

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# BRUNCH MENU

*Weekends only (10am to 3pm)*

## **BOTTOMLESS MIMOSA 18**

## **CROQUE MADAME BH STYLE 16**

*Rustic bread, Bechamel, jambon de Paris, Comté, Prosciutto, sunny side up egg.*

## **BH BREAKFAST BURGER 17**

*Dry aged beef, avocado, bacon, Emmental cheese, sunny side egg.*

## **EGGS BENEDICT 15**

*Ham, prosciutto or smoked salmon with rustic bread, arugula, Hollandaise sauce.*

## **STEAK AND EGG 24**

*Grilled hanger steak with sauteed potatoes and sunny side egg, Hollandaise sauce, rustic bread.*

## **AVOCADO TOAST 14**

*Whole-wheat bread, marinated cherry tomatoes, Feta cheese, poached egg, micro basil, Cayenne pepper.*

## **FRENCH TOAST 11**

*Brioche, fresh berries, salted caramel sauce.*

## **GRANOLA 11**

*House made granola with Greek yogurt, organic blue agave, fresh berries.*

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