

STARTERS

BURATTA \$18

Grilled acorn squash, olive oil, fire-toasted baguette, saba

GRILLED EGGPLANT \$14

Japanese eggplant, à la flamme, wood fire grilled, pistachio pesto, olive oil, Sicilian pistachio

ENDIVE & BEET \$15

Belgian endives, red beets, candied walnuts, blue cheese, Champagne vinaigrette

RUSTIC CARPACCIO \$21

Thyme & garlic marinated filet, wood fire grilled, Gribiche sauce

ACCOMPANIMENTS

ROASTED POTATOES \$10

Yukon creamer potatoes roasted in duck fat with Persillade

BUTTER LETTUCE \$10

Pickled onion, Dijon vinaigrette, shaved parmesan cheese

RATATOUILLE \$10

Onion, zucchini, eggplant, tomato, basil

POTATO PURÉE \$10

Grandma's style mashed Yukon Gold potatoes

TRADITIONAL FRENCH FRIES \$8

Salt & pepper

BUTCHER'S FRIES \$10

Topped with pork belly and raclette cheese

BUTCHER'S HOUSE

BRASSERIE

BUTCHER'S CHOICE

Cuit sur la Braise / Woodfire grilled

Choose one sauce to go with it:

Blue Cheese • Peppercorn • Shallot • Spicy Mayo • Bearnaise

30 DAYS DRY-AGED BONE-IN

RIBEYE 38oz

La côte de bœuf maturée, serves two \$139

RIBEYE STEAK 14oz

L'entrecôte \$54

NEW YORK STEAK 12oz

Le Faux-filet \$46

HANGER STEAK 10oz

L'onglet \$38

FILET MIGNON 6oz

Le Filet \$44

KUROBUTA PORK CHOP

La côte de porc \$27

LAMB RACK

Le carré d'agneau, whole eight bones rack \$49

SOUP & SALAD

ROASTED TOMATO \$12

Roasted tomatoes, Comté cheese toast

ONION SOUP \$11

Classic French onion soup, Emmental gratiné on top

CAESAR SALAD \$18

Baby Gem lettuce, 24 month-aged Parmesiano Reggiano, anchovy-Caesar dressing, lemon zest

SWEET GEM \$19

Woodfire grilled Sweet Gem, pickled red onions, Lamb Chopper cheese, Prosciutto, croutons, Dijon mustard dressing (Substitute Prosciutto with smoked salmon)

HOUSE SPECIALTIES

TOULOUSE SAUSAGE \$21

Traditional Pork Sausage from Toulouse, mashed potatoes, au jus, Blue Cheese Toulouse Sausage +\$1

BUTCHER'S BURGER \$21

Dry-aged beef, house sauce, confit onions, lettuce, Nueske bacon, Comté cheese, Served with fries and aioli.

DUCK CONFIT \$26

Slow-cooked duck leg marinated in duck fat, cassoulet-style beans

LOUP DE MER EN PAPILOTE \$34

Roasted root vegetables, lemongrass-Noilly Prat sauce

MERGUEZ BOULETTE \$26

Beef & lamb marinated with traditional spices, eggplant caviar, pistachio pesto

ORGANIC HALF CHICKEN \$29

Woodfire-grilled, roasted Yukon gold potatoes



@butchershouseoc

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR FISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS