

BUTCHER'S HOUSE

BRASSERIE

BRUNCH MENU
FRIDAY - SUNDAY 11AM-2:30PM

STARTERS

ONION SOUP 12

CLASSIC FRENCH ONION SOUP TOPPED WITH EMMENTAL GRATINÉ

BURATTA 18

HONEY ROASTED ACORN SQUASH, PESTO, SICILIAN PISTACHIO, MICRO BASIL

ENDIVE AND BEET 16

BELGIAN ENDIVES, RED BEETS, CANDIED WALNUTS, BLUE CHEESE, CHAMPAGNE VINAIGRETTE

BUTCHER'S HOUSE PÂTÉ 14

HOUSE-MADE COUNTRY-STYLE PORK PÂTÉ

PROSCIUTTO BOARD 18

24 MONTH AGED PROSCIUTTO DI PARMA, CORNICHON, BORDIER BUTTER

SALADS

BUTCHER'S SALAD 18

BABY GEM LETTUCE, 24 MONTH AGED PARMIGIANO REGGIANO, LEMON ZEST, PESTO, CHIVES, ANCHOVY-CAESAR DRESSING

SWEET GEM 20

WOODFIRE GRILLED SWEET GEM, PICKLED RED ONIONS, COMTÉ CHEESE, PROSCIUTTO, CROUTONS, DIJON VINAIGRETTE, SUB PROSCIUTTO FOR SMOKED SALMON +2

STEAK 21

GRILLED HANGER STEAK, SWEET GEM LETTUCE, ROASTED BELL PEPPER, RED ONIONS, BLUE CHEESE, RED WINE MUSTARD SEED VINAIGRETTE

SIDES AND ACCOMPANIMENTS

ROASTED POTATOES 10

YUKON GOLD CREAMER POTATOES ROASTED IN DUCK FAT WITH PERSILLADE

BUTTER LETTUCE 10

PICKLED RED ONIONS, DIJON VINAIGRETTE, SHAVED PARMESAN CHEESE

ROASTED VEGETABLES 10

ZUCCHINI, EGGPLANT, RUTABAGA, SQUASH

TRADITIONAL FRIES 9

BUTCHER'S FRIES +3

TOPPED WITH NUESKE'S BACON AND MELTED RACLETTE CHEESE

BRUNCH

CROQUE MADAME 18

RUSTIC BREAD, HOUSE-MADE BECHAMEL, PARISIAN HAM, SWISS, PROSCIUTTO, SUNNY SIDE UP EGG, TOSSED LETTUCE

STEAK AND EGG 29

GRILLED BAVETTE STEAK, SAUTÉED POTATOES, SUNNY SIDE UP EGG, PISTOU SAUCE, TOASTED RUSTIC BREAD

PORK CHOP AND EGG 28

WOODFIRE GRILLED PORK CHOP, SUNNY SIDE UP EGG, SAUTÉED POTATOES, BLUE CHEESE SAUCE

FRENCH TOAST 12

BRIOCHE, FRESH BERRIES, SALTED CARAMEL SAUCE

LUNCH

STEAK FRITES 29

GRILLED BAVETTE STEAK, TRADITIONAL FRIES, TOSSED LETTUCE, SAUCE AU POIVRE. SUBSTITUTE BUTCHER'S FRIES +4

BUTCHER'S BURGER 22

DRY-AGED BEEF, NUESKE BACON, HOUSE SAUCE, CONFIT ONIONS, LETTUCE, COMTÉ CHEESE. SERVED WITH FRIES AND ROASTED GARLIC AIOLI. SUBSTITUTE BUTCHER'S FRIES +4

ORGANIC HALF CHICKEN 32

WOODFIRE GRILLED, ROASTED YUKON GOLD POTATOES, GRILLED LEMON AND GARLIC

RIBEYE STEAK 56

L'ENTRECÔTE 14 OZ, PEPPERCORN SAUCE

HOUSE SPECIALTIES

TOULOUSE SAUSAGE 21

TRADITIONAL PORK SAUSAGE FROM TOULOUSE, MASHED POTATOES AU JUS
BLUE CHEESE TOULOUSE SAUSAGE +1

DUCK CONFIT 28

SLOW COOKED DUCK LEG MARINATED IN DUCK FAT, CASSOULET STYLE BEANS

CAMEMBERT À LA BRAISE 19

WHOLE CAMEMBERT CHEESE ROASTED AND MELTED IN COALS, TOASTED BAGUETTE

WE HAVE
GIFT CARDS!



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COCKTAILS

LILLET BLANC SPRITZ 16

LILLET BLANC, FRENCH BUBBLES, STRAWBERRY

LILLET ROUGE SPRITZ 16

LILLET ROUGE, FRENCH BUBBLES, ORANGE

SUD-OUEST SUNSET 14

LILLET ROUGE, FERMENTED VODKA,
GRAPEFRUIT

THE DIRTY BUTCHER 14

MARTINI ROSSI EXTRA DRY, FERMENTED
VODKA, OLIVE

ESPRESSO MARTINI 15

ESPRESSO, FERMENTED VODKA, SIMPLE
SYRUP, BAILEY'S

THE BUTCHER'S MARGARITA 14

FERMENTED TEQUILA, LIME JUICE, SIMPLE
SYRUP

BEER

SCRIMSHAW PILSNER TAP 8

BOONT AMBER ALE TAP 8

PACIFIC MAGIC IPA TAP 8

PAULANER LAGER BOTTLE 8

LA PARISIENNE BLANCHE BOTTLE 8

OFFSHOOT HAZY IPA BOTTLE 9

DESSERT

CRÈME BRÛLÉE 11

CHOCOLATE MOUSSE 11

APPLE TARTE FINE 12

SALTED CARAMEL SAUCE, VANILLA ICE
CREAM

CORKAGE FEE

\$30 PER BOTTLE, MAX TWO BOTTLES OF 750ML PER RESERVATION.

CAKE FEE

\$3 PER PERSON.

FOLLOW US ON INSTAGRAM FOR THE MOST RECENT UPDATES

 BUTCHERSHOUSEOC

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
3321 HYLAND AVENUE SUITE D, COSTA MESA, CA 92626 | 714.714.0662 | BUTCHERSHOUSE.COM

APERITIF

KIR ROYALE 15

BLACK CURRANT, FRENCH BUBBLES

MIMOSA 12

ORANGE JUICE, FRENCH BUBBLES

SANGRIA 12

HOUSE MADE RED SANGRIA

SOFT DRINKS

ORANGE JUICE 5

ICED TEA 3.60

COCA COLA 4

DIET COKE 4

GINGER ALE 4

SPRITE 4

ABATILLES STILL WATER 6.50

ABATILLES SPARKLING WATER 6.50

HOT DRINKS

COFFEE 3.50

ESPRESSO SINGLE 3.50/DOUBLE 4.20

MACCHIATO 3.90

CAPUCCINO 4.20

LATTE 4.50

SPANISH LATTE 5.50

MOCHA 5.50

HOT CHOCOLATE 4.50

TEA 4

ALMOND MILK OR OAT MILK ADDITIONAL 0.50