

THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB
NYBUTCHER.COM

Hours: MON-THURS 10-8
FRI & SAT 10-9
SUN 12-6

LET'S BEGIN

CHARCUTERIE

WINGS

LARGE PLATES

SIDES

CHARCUTERIE BOARD 22
Chef selected meat & cheese, house made jam, olives and nuts

PICKLE & PORK BOARD 17
Selection of house made sausages and pickles served with Old Brooklyn Mustard

WINE NOT ADD A FLIGHT?
See back for wine flight options

IN-HOUSE SMOKED WINGS 9
Six wings served with celery & carrots. Choose either Honey Sriracha or BBQ sauce

Wednesdays are \$1 Wings
Minimum of 4 per order

STEAK FLIGHT 23
Chef selected cuts prepared three ways

BUTCHER CRABCAKES 23
Two cakes, chili aioli

SOUTHWESTERN SMOKED PORK FLATBREAD 12
House smoked pork, corn, jalapeños and Monterey Jack cheese

CHICKEN PESTO FLATBREAD 11
Topped with Spring mix and bacon

SIDE SALAD 5

ROASTED VEGETABLES 6
With tallow

LOADED POTATO SALAD 6

DUCK FAT POTATOES 6

TWICE BAKED POTATO 3

SALADS & SMALL PLATES

BETWEEN THE BREAD

BALSAMIC FALL SALAD 10
Mixed greens, cranberries, Goat cheese and walnuts

CAESAR SALAD 9

Add a choice of protein to any salad:
grilled salmon 6 steak 7 shrimp 6
chicken salad 6 chicken 5

STUFFED MUSHROOMS 11
House made sausage & hint of cheese

SMOKED DEVEILED EGGS 9
Topped with jalapeno bacon

UMAMI SENSATION SLIDERS 11
Two sliders from signature grind, Gouda cheese, Soul to Belly black garlic mayo

CHILI 8
With cheddar cheese and onions

MIDTOWN MEATBALL 12
Marinara, provolone, mozzarella

TYBEE "WUORI" BLT 12
Turkey, pesto mayo, bacon, lettuce, tomato

ROSWELL REUBEN 12
Corn beef, pastrami, Swiss cheese, sauerkraut, Russian dressing

SANDY SPRINGS STEAK 13
Steak, peppers, onions, mozzarella, chili aioli

SAUSAGE & PEPPER HOAGIE 11
Housemade sweet Italian sausage, sauteed peppers and onions, marinara, provolone

Meatball Monday only \$5

WHY WE'RE FAMOUS
PICK YOU'RE VERY OWN STEAK OR FRESH CATCH FROM THE BUTCHER'S COUNTER

Priced per pound plus \$15 cooking fee, includes choice of one side.

Add: Stuffed Mushrooms \$5 | Shrimp \$6

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg. May increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preferences.

THE NEW YORK BUTCHER SHOP & WINE BAR

wines by the glass

WHITES

Black Cottage Sauvignon Blanc	11
“Rotating” White Pinot Noir	11
Broken Dreams Chardonnay	11
Lugana Italian White	9

REDS

Borne of Fire Cabernet	12
Caymus Walking Fool	11
Caymus Red Schooner:	12.5
<i>Transit #3 from Australia</i>	
Or	
<i>Voyage #11 from Argentina</i>	
Send Nudes Pinot Noir	11
Chop Shop Cabernet	12
High on the Hog Blend	13
Caymus Napa Valley Cabernet	32

FLIGHTS 2oz of each wine

Well Rounded	15
<i>High on the Hog Red Blend, Borne of Fire Cabernet, Broken Dreams Chardonnay</i>	

Light Hearted	12
<i>Chop Shop Cabernet, Send Nudes Pinot, Left Coast White Pinot Noir</i>	

Caymus Around the World	17
<i>Caymus Suisun Walking Fool, Red Schooner Transit #3 and Voyage #11</i>	
ADD CAYMUS NAPA CABERNET FOR +\$11	

*Enjoy any bottle off our shelf with no corkage fee

*Ask about our monthly Wine Club

draft beer

Variant Lumen Lager	7
<i>German Helles Lager</i>	
Variant Cashmere IPA	9
<i>Hazy IPA</i>	
Variant Norcross St. IPA	8.5
<i>West Coast IPA</i>	
Round Trip Seasonal	8.5
Printer's Ale Dylux	6
<i>American Light Lager</i>	
Allagash White	8
<i>Belgian Wheat Beer</i>	

bottles & cans

Coors Banquet	4
Narragansett Lager	4
Classic City Lager	4.5
Narragansett Fresh Catch	5
Yuengling Black & Tan	5
Founder's Mortal Bloom IPA	5.5
Creature Comforts Tropicalia	5.5
Voodoo Ranger Juicy IPA	7

non-alcoholic

Various Coca-Cola Sodas, Teas,
Lemonade and Sparkling Waters
Craft Georgia Cola