

# 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

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 with a honey sriracha sauce,  
served with celery & carrots*

STEAK FLIGHT 20  
*Chef selected cuts prepared three ways*

BUTCHER CRABCAKES 23  
*Two cakes, chili aioli*


SHRIMP GARLIC FLATBREAD 13  
*Gulf shrimp, garlic oil, cream sauce, parsley*

CHICKEN PESTO FLATBREAD 11  
*Topped with Spring mix and bacon*

6 each

LOADED POTATO SALAD 

COLESLAW 

MAC N' CHEESE (+ 2) 

JALEPEÑO BACON MAC (+ 2) 


DUCK FAT POTATOES 


WINGS

LARGE PLATES


SIDES

SALADS & SMALL PLATES


ANTIPASTO SALAD 12   
*Italian meats, Mozzarella, banana peppers,  
olives and tangy balsamic dressing*


CAESAR SALAD 9   
*Add a choice of protein to any salad:*  
grilled salmon 6 steak 7  
shrimp 6 chicken 5


STUFFED MUSHROOMS 11   
*House made sausage & hint of cheese*


SMOKED DEVILED EGGS 9   
*Topped with jalapeno bacon*


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

MIDTOWN MEATBALL 12   
*Marinara, provolone, mozzarella*

MARIETTA MUFFULETTA 12   
*Mortadella, capicola, pepperoni, provolone,  
ham, mozzarella, giardiniera*

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

ROSWELL REUBEN 12   
*Corn beef, pastrami, swiss, sauerkraut, Russian  
dressing*

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

SMOKEY PETEYK CROISSANT 11   
*House smoked chicken w/ NY seasoning, mayo,  
cranberries*



AVAILABLE FOR TAKEOUT

## SWEET TREATS

Ask your server for today's selection.

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
Left Coast White Pinot Noir	11
Broken Dreams Chardonnay	11
Katari Pinot Grigio	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>	
<b>ADD CAYMUS NAPA CABERNET FOR +\$11</b>	

\*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
CC Summer Lemon Shandy	5
Allagash Surf House Lager	6.5
Founder's Mortal Bloom IPA	5.5
Scofflaw Basement 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