

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.

wines by the glass

WHITES

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| Black Cottage Sauvignon Blanc | 11 |
| Left Coast White Pinot Noir | 11 |
| Broken Dreams Chardonnay | 11 |
| Katari Pinot Grigio | 9 |

REDS

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| Borne of Fire Cabernet | 12 |
| Caymus Walking Fool | 11 |
| Caymus Red Schooner: Transit #3 from Australia Or Voyage #11 from Argentina | 12.5 |
| 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

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| Well Rounded High on the Hog Red Blend, Borne of Fire Cabernet, Broken Dreams Chardonnay | 15 |
| Light Hearted Chop Shop Cabernet, Send Nudes Pinot, Left Coast White Pinot Noir | 12 |

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| Caymus Around the World Caymus Suisun Walking Fool, Red Schooner Transit #3 and Voyage #11 ADD CAYMUS NAPA CABERNET FOR +\$11 | 17 |
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draft beer

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

bottles & cans

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|------------------------------|-----|
| 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