



THE NEW YORK BUTCHER SHOPPE

& WINE BAR



SHAREABLES

BUTCHER'S CHARCUTERIE

Assorted cured meats, house made sausages, gourmet cheeses, accompaniments, lavosh crackers 23

SMOKED BBQ

BABY BACK RIBS

Tomey's BBQ glaze, house slaw 16



MEATBALLS POMODORO

House made, crispy goat cheese grit cake, pomodoro sauce, mozzarella cheese 12



BUTCHER'S SPINACH & ARTICHOKE TOAST

Baked until golden brown, served on Tribeca Ovens baguette 12

AHI TUNA & AVOCADO TARTARE*

Sashimi grade tuna, cucumber, fresh avocado, ponzu vinaigrette, garlic chili aioli, avocado chips 16

CRAB STUFFED SHRIMP

Jumbo shrimp, lump crab stuffing, Cajun cream 21

HOUSE SMOKED WINGS

Naked smoked or Tomey's BBQ glaze, celery, ranch 14



WAGYU TEASER*

Seared rare, tataki style, ponzu vinaigrette, mushrooms 24

BUTCHER'S BRISKET & PORK BELLY BURNT ENDS

Certified Angus Beef® Prime brisket, premium pork belly burnt ends, Tomey's BBQ glaze, house slaw, garlic chili aioli 16



SALADS

Add Crab Cake 10 | Shrimp 7 | Scallops (Min 3) MKT | Lobster Tail MKT | 6oz Steak* 8 | Chicken 4

CAESAR SALAD

Romaine hearts, shaved parmesan, croutons, caesar dressing 10

SMOKED SALMON COBB SALAD*

Mixed greens, smoked salmon, heirloom tomato, red onions, goat cheese, bacon, avocado, egg, croutons, white balsamic vinaigrette 17

SHOPPE SALAD

Mixed greens, bacon, tomatoes, red onions, blue cheese, cucumbers, white balsamic vinaigrette 12

SMOKED TOMATO BURRATA CRISPY FLATBREAD

Burrata, house smoked tomatoes, red onion, banana peppers, pesto vinaigrette, parmesan, balsamic glaze 16
Add Prosciutto +5

SANDWICHES

THE BURGER*

8oz *Certified Angus Beef*® house ground chuck, parmesan roasted onion, arugula, tomato, garlic chili aioli 12 Add Bacon +2



BUTCHER'S STEAK SANDWICH*

Certified Angus Beef® grilled steak, sliced thin, peppers & onions, mozzarella, garlic chili aioli 14



THE ORIGINAL NYBS BEEF SANDWICH

Braised *Certified Angus Beef*®, shaved, mozzarella, giardiniera veggies, jus, Tribeca Ovens baguette 13



GRILLED SALMON & AVOCADO BLT*

Grilled Faroe Island salmon, smoked bacon, avocado, tomatoes, arugula, garlic chili aioli, white balsamic vinaigrette, brioche bun 13

PICK YOUR BEVERAGE

We invite you to explore our extensive Wine, Beer and Beverage selection and bring back to your table.

CHEF'S STEAK*



PICK YOUR VERY OWN STEAK, SALMON OR FRESH CATCH FROM THE BUTCHER'S COUNTER.

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

Upgrade to Mac & Cheese, Gouda Bacon Mac & Cheese, Roasted Mushrooms, Greg's Baby Carrots with Honey & Black Pepper Ricotta or Caesar Salad +2

Add Crab Cake 10 | Shrimp 7 | Scallops (Min 3) MKT | Lobster Tail MKT

BIGGER PLATES

Add Crab Cake 10 | Shrimp 7 | Scallops (Min 3) MKT | Lobster Tail MKT | 6oz Steak* 8 | Chicken 4

STEAK FRITES*



10 oz *Certified Angus Beef*[®]
Teres Major, Vampire fries,
garlic chili aioli,
garlic butter glaze 23

BUTCHER'S HOUSE MADE CRAB & SALMON CAKES

Two crispy cakes or one of each,
mixed greens, garlic chili aioli
and choice of one side 27
Upgrade to Premium Side +2

SHRIMP & SAUSAGE LINGUINE



Mano Bella fresh linguine,
seared shrimp, house made sausage,
smoked tomatoes, asparagus,
Cajun cream 24

BUTCHER'S PRIME

BONE-IN PORK CHOP*

Red potato hash, garlic butter,
roasted peppers and onions,
chimichurri 25

THE STEAK FLIGHT*



Certified Angus Beef[®]
Chef selected cuts grilled to order,
served 3 different ways.
Ask about today's cuts 24

DIVER SCALLOPS

Seared scallops, hot honey brussels,
sweet potato mash, bacon 32

SIDES *A La Carte 6*

Vampire Fries (Garlic chili aioli, parmesan cheese)

Red Potato Hash

Grilled Asparagus (Shaved parmesan)

Hot Honey Roasted Brussels

Sweet Potato Mash

PREMIUM SIDES *A La Carte 8*

Classic Mac & Cheese

Gouda & Bacon Mac & Cheese

Roasted Mushrooms

Greg's Baby Carrots (honey & black pepper ricotta)

MONDAY- FRIDAY 11AM - 3PM

\$12 LUNCH SANDWICHES

Served with Zapps Chips

PULLED PORK SANDWICH

House smoked pork, Tomey's BBQ sauce,
garlic chili aioli, pickles, house slaw



THE ORIGINAL NYBS BEEF SANDWICH

Braised *Certified Angus Beef*[®], shaved, mozzarella,
giardiniera veggies, jus, Tribeca Ovens baguette



CRISPY CRAB CAKE SANDWICH

House made lump crab cake, remoulade, slaw,
roma tomatoes, brioche bun

SAUSAGE & PEPPER HOAGIE

Choice of house made craft sausage, peppers & onions,
garlic chili aioli, mozzarella, Tribeca Ovens baguette

CHICKEN PESTO SANDWICH

Marinated local chicken breast, roma tomatoes, arugula,
pesto vinaigrette, garlic chili aioli, Tribeca Ovens baguette

DESSERTS

NY Style Cheesecake

Caramel Sea Salt Cheesecake

Lemoncello Mascarpone Cake

Chocolate Lovin' Layer Cake

Gourmet Carrot Cake

Tiramisu

House Made Brownie

SPECIALS

MONDAYS

Meatballs Pomodoro 6

TUESDAYS

\$1 Wings (Min 6 per flavor)

Naked smoked or Tomey's glazed



WEDNESDAYS

The Burger*

House ground chuck 7

Add Bacon +2



THURSDAYS

Butcher Shoppe Lasagna
with marinara sauce 10

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preference.