

New York Butcher Shoppe & Wine Bar

Starters

CHARCUTERIE BOARD - \$20

Assorted meats, gourmet cheeses and accompaniments served with lavosh crackers

ITALIAN SAUSAGE DIP- \$10

House made hot Italian sausage, mozzarella cheese, parmesan, tomato, pepperoncini served with crostini

SPICY MEATBALL POMODORO- \$10

Handmade meatballs, pomodoro sauce, parmesan served with crostini

SMOKED CHICKEN WINGS- \$12

6 Smoked chicken wings tossed with BBQ glaze or Calabrian chili sauce served with celery and ranch dressing

DEVILED EGGS - \$9

Jalapeno bacon jam

GOAT CHEESE FRITTERS - \$8

3 fritters drizzled with a raspberry jalapeno jam

ICEBERG WEDGE - \$10

Iceberg lettuce, blue cheese mousse, blue cheese crumbles, candied bacon, Korean chili flake, chives and Old Bay vinaigrette

CAESAR SALAD- \$8

Romaine, shaved parmesan, croutons, creamy Caesar dressing

CRANBERRY GOAT CHEESE SALAD- \$12

Spring salad mix, cranberries, goat cheese, candied walnuts, Balsamic vinaigrette

GREEK SALAD- \$10

Spring salad mix, kalamata olives, cucumber, tomato, red onion, green peppers, banana peppers, feta cheese and Greek vinaigrette

Choose Your Own Steak & Salad Add On's:

Chicken \$6, 6 Shrimp \$8, 6oz Steak \$9, Crab Cake \$10, 5oz Salmon \$8

Mains

STEAK FLIGHT** - \$25

Chef selected cuts, grilled and served 3 ways

BURGER SLIDERS**- \$11

House ground special blend seasoned patties, parmesan roasted onion, arugula, tomato, chili aioli

STEAK SANDWICH**- \$15

Grilled Certified Angus Beef sliced thin. peppers, onions, mozzarella cheese, chili aioli

CRABAPPLE CUBAN- \$13

Smoked mojo marinated pork, spicy capicola, mustard, pickles, chow chow, Swiss cheese

CRAB CAKES- \$27

2 pan seared crab cakes, choice of side item (mac & cheese add \$2) served with remoulade

SALMON PARSNIP **- \$25

8 oz pan seared Faroe Island salmon filet, mustard glaze over asparagus and parsnip puree

SHRIMP & GRITS**- \$22

9 Blackened shrimp, gouda cheese grits, Tasso ham cream sauce

STEAK FRITES**- \$22

Grilled Teres Major served with pomme frites and your choice of Chimichurri or red wine steak sauce

Choose Your Own Steak

Select your steak**, salmon** or fresh catch** from the Butcher

Pay cost per pound plus \$15 Cook Fee

Includes choice of side (Mac N' Cheese +\$2)

Served with parsley garlic butter & veal demi glace

Sides

TRUFFLE FRIES- \$7

Hand Cut, truffle parmesan & truffle aioli

ROASTED BRUSSEL SPROUTS- \$8

Crispy Roasted, bacon, honey drizzle

ROASTED VEGETABLES- \$6

Zucchini, squash, red & green bell peppers, onions

GRILLED ASPARAGUS- \$8

Freshly grilled, grated parmesan

CAULIFLOWER MASH- \$8

Cauliflower, butter, cream

ROASTED RED POTATOES- \$6

Rosemary oil, chives, Korean chili flake, parmesan

PAN SEARED MUSHROOMS- \$7

Shallots, herb, garlic & lemon butter sauce

CLASSIC MAC N' CHEESE- \$8

BACON GOUDA MAC N' CHEESE- \$8

Our grown up classic with smoke gouda and bacon

SWEET POTATO MASH- \$8

Sweet Potato, butter, cream, spices

New York Butcher Shoppe & Wine Bar

Wine by The Glass Available in 6 oz & 9 oz Pours

White Wine

- Failla Chardonnay Sonoma Coast, California \$18 / \$22
- ZD Chardonnay Organic California \$16 / \$20
- H&B Rose Provence, France Organic \$10 / \$14
- Stoneleigh Sauvignon Blanc Marlborough, New Zealand \$6 / \$10
- Ferrari Carano Pinot Grigio Friuli, Italy \$8 / \$12
- Left Coast White Pinot Noir Willamette Valley, Oregon \$11 / \$16
- Dufouleur Bourgogne Hautes-Cotes De Nuits Burgundy, France \$14 / \$18
- Les Champs Clos Sancerre France \$14 / \$18

Red Wine

- Venge Vineyards Silencieux Cabernet Sauvignon Napa, California \$30 / \$35
- Katherine Cabernet Alexander Valley, California \$11 / \$16
- Belle Glos "Dairyman" Pinot Noir Russian River Valley, California \$17 / \$25
- Stoller Pinot Noir Willamette Valley, Oregon \$11 / \$16
- Venge Vineyards Scouts Honor Red Blend California \$20 / \$25
- Chateau Saint-Andre Corbin St. Emilion, France \$16 / \$20
- Ca'Gialla Langhe Nebbiolo Italy \$9 / \$13
- Trivento Golden Reserve Malbec Mendoza, Argentina \$11 / \$15

Draft Beer

- Allagash White Belgian Wheat \$7
- Bearded Iris Homestyle IPA \$8.50
- Creature Comforts Tropicalia IPA \$8
- Creature Comforts Classic City Lager \$7
- Still Fire Orange Diva Blood Orange Wheat \$8.50
- Brooklyn Brewery Summer Ale \$7

Bottles & Cans

- Creature Comforts Classic City Lager \$6
- Miller Lite \$5
- Peroni \$6
- Six Bridges Sour Continuum Papaya Guava \$6
- Michelob Ultra \$4.50

ASK YOUR SERVER ABOUT COKE & BOTTLED WATER PRODUCTS AVAILABLE



Beer Menu
Wine