

HOMEMADE CHEESE DIP TRIO A selection of 3 of our Signature Dips; Bacon Cheddar Onion, Parmesan Dill, and Pimento Cheese served with Crackers... \$12

NYBS CHARCUTERIE BOARD Chefs selected Meats and Cheeses, assorted Crackers, Olives, Mixed Nuts, Jam, and Fresh Fruit \$27

BAKED SPINACH DIP Baked to a golden perfection, served with Tortilla Chips... \$9

SHRIMP COCKTAIL Gently poached large Shrimp with Homemade Cocktail Sauce and Fresh Lemon... \$12

NYBS CHILI & CHIPS Our Signature Recipe of Ground Beef with Beans, Chili topped with Cheddar Cheese and Red Onion, served with Tortilla Chips ...\$8

INSALATA CAPRESE Lightly seasoned slices of Fresh Mozzarella, Tomatoes, Fresh Basil Leaves, with a Balsamic Glaze Drizzle... \$9

NYBS SEASONAL SALAD... The Chef's Seasonal Creation with Mixed Greens and Fresh Fruit... \$11

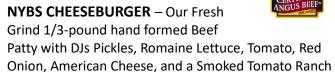
NYBS CAESAR SALAD... Fresh cut Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing... \$9

SALAD ADDS:

Add Avocado Half \$2 Add Coleman Farms Chicken Breast \$6 Add Handmade Crab Cake \$9 Add Beef Tips \$10 Add Faroe Island Salmon \$12

CERTIFIED ANGUS BEEF

served with choice of "Uglies" Chips



dressing on a soft Brioche Bun...\$14

NYBS BACON CHEDDAR ONION — Our NYBS Burger

topped with a melted dollop of our signature Bacon
Onion Cheddar Dip...\$14

NYBS BIG WEEKEND GRIND BURGER— Only available
on weekends: The Butcher's Weekend Grind Blend \$16

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ANGUS CHILI HOT DOG – Certified Angus Beef Frank topped with our NYBS Chili (with Beans) on a Brioche Bun...\$9

SIGNATURE SANDWICHES

served with choice of "Uglies" Chips

BROOKLYN SUB - Capicola, Genoa Salami, Prosciutto and Provolone on a Milano Sub Roll, DJ's Pickles, Romaine, Tomato, Banana Peppers, Red Onion, Oil, Red Wine Vinegar, Salt, Pepper, Oregano, Mayo or Dijon Mustard...\$13

CAPRESE CHICKEN SANDWICH – Marinated Chicken Breast, Spring Mix, Fresh Mozzarella Cheese, Tomato, and Basil with Balsamic Glaze on a Brioche Bun...\$13

NYBS MEATBALL SUB— Signature NYBS Meatballs with Marinara and Mozzarella on a Milano Roll...\$13

MAINE LOBSTER ROLL— Maine Lobster Claw and Knuckle Meat gently tossed in Lemon Herb Aioli on a Brioche Bun served with a Lemon... \$Market\$

CRAB CAKE SANDWICH— Our hand formed Crab Cake

topped with a Remoulade Slaw...\$15

DUROC BBQ PULLED PORK – slowly smoked Pulled Pork, DJ's Pickles and choice of Rick Fowler's BBQ Sauce...\$12

SAUSAGE ONIONS & PEPPERS – house made Italian Sausage with Caramelized Onions and Peppers on a Milano Sub Roll...\$12

CHICKEN TORTELLINI ALFREDO Coleman Farms

Chicken Breast seasoned with Blackening Spices on top of Cheese Tortellini tossed in our Signature Creamy Alfredo Sauce, Parmesan Cheese and a Basil Chiffonade...\$16

CERTIFIED ANGUS BEEF TIPS Skillet Seared Tenderloin Tips and Caramelized Onion on a bed of Spring Mix with Sauteed Zucchini and Summer Squash finished with a Balsamic Glaze Drizzle... \$19

SEA SCALLOPS Perfectly seared with a Buttery Herb Lemon Sauce... \$MARKET\$

JUMBO WINGS Hand tossed in our homemade BBQ Rub, slowly smoked, served with Smoked Tomato Ranch and Blue Cheese Cole Slaw... 6 wings \$11 / 9 wings \$16

BABY BACK RIBS A half Rack of Ribs generously rubbed with our NYBS Smoker Rub served with Smoked BBQ Beans and choice of Rick Fowler's BBQ Sauce...\$19

BLACK AND BLUE SALAD Mixed Green Salad, Tomato, Red Onion, Blue Cheese Dressing with Seasoned Certified Angus Beef Tips... \$19

SIDES ALA CART

Pasta Salad, Potato Salad, Blue Cheese Cole Slaw, Remoulade Cole Slaw, Warm French Baguette ... \$3

House Vegetables, Roasted Red Potatoes, Smoked BBQ Beans, "Uglies" Potato Chips ...\$4

Side Salad, Side Caesar, Broccoli Salad, Angus Hot Dog, Mac & Cheese, Cranberry Walnut Chicken Salad ...\$5

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All Beef cooked Well Done, unless otherwise requested.