

# BUTCHER

## Oktoberfest Menü

**KRAUTWURST BÄLLCHEN 7**  
mit bier käse

**FLAMMKUCHEN 8**  
crème fraîche, bacon, onions & gruyère

**BRATWURST 12**  
pretzel bun mit süss mustard

## SMALL PLATES

|   |    |
|---|----|
| black-eyed pea chili w/ cornbread   | 7  |
| soup of the day   | 7  |
| mac 'n cheese   | 7  |
| duck pastrami sliders<br>w/ gruyere cheese                                  | 8  |
| fried Louisiana shrimp<br>w/ chili vinegar mayonnaise                       | 9  |
| grilled salmon belly<br>w/ lemon thyme vinaigrette                          | 9  |
| roasted chicken salad<br>w/ almond picada vinaigrette,<br>croutons & olives | 16 |

## SIDES

|                                |
|--------------------------------|
| Potato Salad 4   B+B Pickles 3 |
| Marinated Brussels Sprouts 7   |
| House Chips 2   Cole Slaw 4    |
| Broccoli w/ Thai Peanut Vin 6  |

## PRETZELS by La Boulangerie New Orleans

|                                      |   |
|--------------------------------------|---|
| Bavarian style w/ wholegrain mustard | 5 |
| Stuffed with Butcher ham + gruyère   | 8 |

## HOUSE CURED CHARCUTERIE + SAUSAGE

**CHARCUTERIE PLATE** selection of house cured meats + salami

| choice of 2/\$8   | choice of 3/\$15 | house selection/\$21 |
|-------------------|------------------|----------------------|
| Coppa 5           | Head Cheese 4    | Capicola 7           |
| Genoa Salami 8    | Pork Rillon 6    | Duck Pastrami 10     |
| Sopressata 8      | Salami Cotto 6   | Butcher City Ham 4   |
| Country Terrine 4 | Mortadella 6     | Buckboard Bacon 5    |
|                   | Tasso 5          |                      |

**SAUSAGE PLATE** selection of fresh house made sausages

| choice of 2/\$13 | choice of 3/\$19 | house selection/\$25 |
|------------------|------------------|----------------------|
| Andouille 7      | Butcher Bacon 8  | Fresh Italian 6      |
| Deer Sausage 8   | Country Smoked 6 | Fresh DJ 8           |
|                  | Boudin 7         |                      |

## SANDWICHES

|  |   |
|--|---|
| <b>Buckboard Bacon Melt</b> 12<br>w/ collards & swiss on white                       | <b>Butcher Burger</b> 12<br>all beef patty, American cheese,<br>lettuce, tomato, dill pickles, onion,<br>mayo & mustard on house made<br>sesame bun |
| <b>Cochon Muffaletta</b> 14<br>w/ house meats + olive salad                          | <b>Cubano</b> 11<br>w/ smoked pork, ham + swiss   |
| <b>Smoked Turkey</b> 14<br>w/ avocado, arugula,<br>tomato + basil aioli              | <b>Moroccan Spiced Lamb</b> 12<br>w/ tzatziki + chili oil on pita.  |
| <b>Pork Belly</b> 10<br>w/ mint + cucumber on white                                  | <b>Le Pig Mac</b> 11<br>2 all pork patties, special sauce,<br>lettuce, American cheese, pickle,<br>& onion on a house made sesame<br>bun            |
| <b>Gambino</b> 12<br>Italian deli sandwich<br>w/ herb vinaigrette                    | <b>Porchetta Cheese Steak</b> 13<br>w/ butcher porchetta, onions<br>peppers & provolone on focaccia   |
| <b>BBQ Pork</b> 11<br>Carolina style   | <b>Herb Roasted Chicken</b> 12<br>w/ olive tapenade + lemon   |
| <b>Cajun Pork Dog</b> 10<br>on pretzel bun w/ black-eyed<br>pea chili and sauerkraut |   |

## ABOUT BUTCHER

We make **ALL** of the meat that goes onto our sandwiches in house. We source fresh, local produce, eggs, and dairy products directly from local farmers. Our bread is baked and delivered daily by our sister restaurant La Boulangerie. We offer catering, delivery, & ship our food nationwide through Goldbelly.

