

BUTCHER

SMALL PLATES

black-eyed pea chili w/ cornbread	7
soup of the day	8
mac 'n cheese	8
duck pastrami sliders w/ gruyere cheese	9
fried Louisiana shrimp w/ chili vinegar mayonnaise	10
grilled salmon belly w/ lemon thyme vinaigrette	9
roasted chicken salad w/ almond picada vinaigrette, croutons & olives	16

SIDES

Potato Salad 5 B+ B Pickles 3
Marinated Brussels Sprouts 7
House Chips 3 Cole Slaw 4

BLUE PLATE SPECIALS

Monday—Red Beans & Rice
Thursday—Steak Night
Friday—Fried Catfish
Saturday—Fried Chicken

SWEETS

Chocolate Chip Cookies 3.5
Bacon Pralines 5
Key Lime Pie 7/slice

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/\$10	choice of 3/\$15	house selection/\$25
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 5	Mortadella 6	Buckboard Bacon 5

SAUSAGE PLATE selection of fresh house made sausages

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

SANDWICHES

Buckboard Bacon Melt 13 w/ collards & swiss on white	Butcher Burger 14 all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo & mustard on sesame bun
Cochon Muffaletta 16 w/ house meats + olive salad	Cubano 12 w/ smoked pork, ham + swiss
Smoked Turkey 15 w/ avocado, arugula, tomato + basil aioli	Moroccan Spiced Lamb 14 w/ tzatziki + chili oil on pita.
Pork Belly 11 w/ mint + cucumber on white	Le Pig Mac 12 2 all pork patties, special sauce, lettuce, American cheese, pickle, & onion on a sesame bun
Gambino 13 Italian deli sandwich w/ herb vinaigrette	Porchetta Cheese Steak 14 w/ butcher porchetta, onions peppers & provolone on focaccia
BBQ Pork 12 Carolina style	Herb Roasted Chicken 13 w/ olive tapenade + lemon
Cajun Pork Dog 10 on pretzel bun w/ black-eyed 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.



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