

Snacks

HOUSEMADE BEEF JERKY - \$10

skirt steak, chipotle-honey marinade

CHICKEN LIVER MOUSSE - \$9

valrhona bittersweet chocolate, toasted hazelnuts, brandied cherry, sea salt

PRETZEL MONKEYBREAD - \$7

spicy beer cheddar cheese sauce, sea salt

HOUSEMADE APPLEWOOD SMOKED SLAB OF BACON - \$9

maple - saambal glaze

CRISPY CHICKEN CHICHARRON - \$6

rosemary lemon aioli, smoked paprika, lime zest



Butcher Board \$27

selection of cured meats & cheeses, pickled vegetables, sliced baguette

CHEESE PLATE \$16

CURED MEAT PLATE \$18

Starters

THE BUTCHER WEDGE - \$10

iceberg, blue cheese dressing, heirloom tomatoes, hard boiled egg, house bacon, garlic croutons

WOOD GRILLED PEACH SALAD - \$11

baby arugula, mache, burrata, micro basil, marcona almonds, red onion, white balsamic, olive oil

SLOPPY JOE POUTINE - \$9

housecut fries, cheddar cheese sauce, chives

SOUR CREAM & ONION FRIED CHICKEN WINGS - \$11

brined, buttermilk soaked, housemade ranch, spicy pickled celery

ROASTED CAULIFLOWER STEAK - \$9

crispy brussel sprouts, parmesan, lemon, balsamic reduction

MEATBALLS

Mother Approved

THE AMERICAN - \$10

ground turkey, buttery mashed potatoes, shiitake mushroom gravy, cranberry chutney

THE GREEK - \$12

spiced lamb, feta, rosemary, kalamata olive, cucumber-tomato-red onion salad, tzatziki

THE ITALIAN - \$11

pork, veal, beef, fontina stuffed, slow roasted pork gravy, pecorino romano, basil

THE HIPSTER - \$10

roasted eggplant & mozzarella, burrata, marinara, parmesan, parsley



SAUSAGES

House Made

YARDS IPA SPICY ITALIAN - \$10

stewed peppers and onions, horseradish dijon

SCALLOP, LOBSTER & SHRIMP SAUSAGE - \$14

seafood mousse, lemon butter sauce, fine herb salad

BACON CHEDDAR BRAT - \$11

sauerkraut, spicy beer mustard

BUTCHER DOG GRINDER - \$12

sobrassada, rigani salami, lettuce, tomato, pickled onions, provolone, oregano

Sides

HOUSE PASTA - \$14

rigatoni, broccoli rabe, italian sausage, olive oil, garlic-parmesan broth

COAL ROASTED POTATOES \$6

CRISPY PARMESAN GARLIC BREAD \$6

LINGUINE \$8 with pork gravy

DIRTY COUSCOUS \$7

SMOKED GOUDA MAC N CHEESE with sweet potato crust \$8

HOUSE CUT FRIES \$6

BUTTERY MASHED POTATOES \$7

BAKED BEANS \$6 with candied bacon

FIRE ROASTED CARROTS \$7

FROM THE FIRE

ROTISSERIE GAME HEN - \$24

roasted seasonal vegetables, grilled lemon, natural au jus

GRILLED SPANISH ROCK OCTOPUS - \$17

smashed fingerlings, kalamata olives, grilled fennel, sun dried tomato, chive oil

SMOKED WILD BOAR RIBS - \$21

chipotle-peach BBQ sauce, cheesy cornbread

ROYALE WITH CHEESE - \$14

two beef patties, american cheese, lettuce, pickles, onions, special sauce, butter toasted potato roll

MARKET DAILY FISH SPECIAL - MP

LAFRIEDA BONE IN RIBEYE - \$39

Dry Aged 28 Days, caramelized cipollini onions, shiitakes, red wine-veal demi glaze

THE TROUGH

roisserie chicken, assorted house-made sausages, grilled skirt steak, rack of ribs, kabobs, house-smoked bacon, bone-in short ribs, house-cut fries, grilled pita

• 24 hours advanced notice required

\$250

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Warning: Consuming raw foods may increase the risk of foodborne illness. If you have any kind of food allergy, please inform your server.