BUTCHER & BULL

APPETIZERS

SHRIMP COCKTAIL 14
cold smoked | preserved lemon | dressed greens | yuzu cocktail sauce

LOBSTER ARTICHOKE DIP 16
lobster meat | artichoke heart | cream cheese | grilled bread

BREAD SERVICE 7
house focaccia, ciabatta, and honey wheat rolls / seasonal butters and spreads

BUTCHERS BOARD 21
curated meats & cheeses | house pickles | marcona almonds | honeycomb | grilled bread

MEATBALLS 15
ground CAB beef | caramelized onion marinara | charred ciabatta | aged manchego

LOBSTER BISQUE 9
chive | sherry | crème fraiche

GREENS 10

CAESAR*
romaine | brioche croutons | pecorino cheese | house caesar

WEDGE
baby iceberg | tomato | bacon | pickled red onion | gorgonzola vinaigrette

B&B
spring greens | cucumber | goat cheese | tomato | pickled red onion | herbed ranch

STEAKHOUSE
romaine | smoked cheddar | roasted pecans | blistered tomato | charred red onion | horseradish cream

SALAD ADDITIONS

SHRIMP (5) 10 | CHICKEN 8 | SALMON* 15 | STEAK* 16

HANDHELDS

all handhelds served with house frites or upgrade to small B&B or caesar salad 2

BUTCHERS BURGER* 20
smash burger | new school american | grilled onion | baby iceberg | grilled tomato | Nueskes bacon | garlic aioli | foccacia bun

WAGYU SLIDERS* 19
three wagyu sliders | whipped brie | tomato jam | brioche buns

CLASSIC BURGER* 16
6 oz ground beef | american | baby iceberg | heirloom tomato | red onion | brioche bun

CHICKEN PARM 16
grilled or fried chicken | caramelized onion marinara | fontina blend | garlic foccacia

*CONSUMER WARNING: THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A $5 charge will be applied to any dish split by our kitchen

BUTCHER & BULL

BUTCHERS CUTS

Butcher cuts served with choice of one side

8 oz CAB FILET* 38

16 oz CAB RIBEYE* 39

10 oz CAB SIRLOIN* 29

BONE IN PRIME PORK CHOP* 30

RESERVE CUTS

Reserve cuts served with choice of two sides

12 oz BISON NY STRIP* 46

NEW ZEALAND LAMB CHOPS* 38

24 oz BLACK ANGUS T-BONE* 64

42 oz PRIME TOMAHAWK FOR TWO* 150

FINISHERS 3

chimichurri | horseradish sauce | bleu cheese cream | b&b house steak sauce

ADDITIONS

shrimp (5) 10 | Scallops(3) 20

SIDES 6

fontina mac and cheese | smashed red potatoes | seasonal vegetables | Seasoned frites |
sautéed mushroom medley | baked potato | baked sweet potato

ENTREE

SALMON* 29

fregola | baby kale | caramelized onion | arugula peanut pesto | aged manchego | lobster broth

SCALLOPS 38

pumpkin risotto | wild mushroom | Nueskes bacon | roasted pumpkin seed | brown butter sage aioli

JOYCE FARMS CHICKEN AND WAFFLES 28

buttermilk waffle | pecan crusted chicken | honey thyme butter | orange - maple bourbon habanero syrup

STROGANOFF 26

braised beef | pappardelle | wild mushroom | crème fraiche

BAKED ACORN SQUASH 25

mushrooms | baby kale | quinoa | goat cheese | pecans

*CONSUMER WARNING: THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Parties of 6 or more subject to 22% service charge