

CHILLED SEAFOOD

½ Dozen Oysters*

Seasonal Varieties, Mignonettes, Citrus 21

Shrimp Cocktail

Oishi Shrimp, Spiced Cocktail Sauce 16

SMALL PLATES & VEGETABLES

11

Sweet Fire Cauliflower

Tomato, Cucumber, Watermelon & Red Onion

Pea Tendrils, Ginger, Garlic, Soy

Romanesco, Reggiano Parmesan

Roasted Garlic Mashed Potatoes & White Cheddar

Castelvetrano Fried Olives

Roasted Broccolini

Samosa Cigars

13

Mac & Cheese

Grilled Thick-Cut Bacon, House BBQ Sauce

Cone Cabbage, Gorgonzola Sauce

Brussels Sprouts Leaves, Pistachio, Lemon

Steak Tartare*

Asparagus & Poached Egg, Prosciutto*

Roasted Heirloom Carrots, Sorrel Cream

Demi-Glace Potatoes

15

Pork Belly Burnt Ends

Crispy Pig's Head Terrine, Violet Cherry Sauce

Crab Cake, Maryland Lump Crab, Lime

Burrata, Burnt Citrus, Grilled Focaccia

Portobello Fries, Herb Aioli

Wood Fired Octopus, Celery Leaves, Castelvetranos

Bone Marrow Carne Asada*

Fried Calamari, Herb Aioli, Marinara

SALADS

14

Caesar

Romaine Hearts, Reggiano Parmesan, Herbed Croutons & Classic Caesar Dressing

Fried Spinach

Red Onion, Cauliflower, Broccoli & Chile-Lime Vinaigrette

Little Gem

Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata
Red Wine Vinaigrette

Bibb

Lettuce, Herbs, Radicchio, Candied Walnuts, Blue Cheese
Creamy Balsamic Vinaigrette

16

Lollipop Kale

Yellow Baby Beets, Toasted Hazelnuts, Goat Cheese
Citrus Vinaigrette

Mache

Roasted Chicken, Avocado, Snap Peas, Frisée, Celery
Lemon, Extra Virgin Olive Oil

Steakhouse*

USDA Prime Hanger, Red Onion, Mango, Heirloom
Tomato, Basil, Romaine, Champagne Vinaigrette

SANDWICHES 17

Drunken Goat

Red Wine-Marinaded Goat Cheese, Brie, Cranberry
Green Apple, Petite Greens, Walnut Bread

Roasted Chicken

Caramelized Onion, Mozzarella, Herb Aioli, Arugula
Ciabatta

Short Rib Grilled Cheese

Braised Short Rib, Gruyere, Grana Parmesan, White
Cheddar, Béchamel

Ribeye Steak*

Bloomsdale Spinach, Béarnaise Aioli, Garlic

SOUPS 9

Wild Mushroom

With a Touch of Cream

Butcherstone

Beef, Lamb, Pork

FROM THE BUTCHER*

All of our steaks are cooked over white oak & served
with garlic chips and mushroom Rockefeller

Spencer

Creekstone All Natural "An Old-School Cut of Beef and
All-Time Favorite" 38

Filet Mignon

Cape Grim "The Best Grass-Fed Cattle in The World" 48

Ribeye

Creekstone All-Natural 47

Bavette

USDA Prime "One of Europe's Most Popular Cuts" 40

Zabuton

Creekstone Prime, "One of the Most Tender Cuts on the
Cattle" 37

Skirt

Pure Black "Paniolo Marinade" 42

Ribeye Cap

Creekstone All Natural "The Absolute Best Part of The
Rib Eye" 52

Hanger

USDA Prime Fresh Herb Marinade 39

New York Strip

USDA Prime 42

BONE-IN CUTS*

Echo & Rig "Big Boys" are sourced from ranch partner:
Creekstone • 2.80 per ounce

Porterhouse • Tomahawk • T-Bone • New York

SAUCES Choice of One

Blue Cheese

Red Wine Demi

Béarnaise

Brandied Mushroom

Charred Onion

Horseradish Cream

Chimichurri

SIGNATURE BURGER* & FRIES

Butcher Grind of Chuck, Short Rib, Brisket, Bibb Lettuce
Heirloom Tomato, Red Onion, Aioli, Kennebec Fries 20

Side of Kennebec Fries 8

SEAFOOD 36

Ora King Salmon*

Mandarin, Fennel, Fava Leaves, Tomato, Lemon, Extra
Virgin Olive Oil

Shrimp & Artichokes

Oishi Shrimp, Artichoke Hearts, White Wine, Lemon
and Capers

Branzino Ala Plancha

Wild, Crispy Skin, Upland Cress & Olive Oil Dipping Sauce

Grilled Swordfish

Salsify, Oven Dried Tomato Salsa, Charred Lime

Ahi Tuna Frites*

Seared Rare, Bloomsdale Spinach, Shoestring Fries
Ponzu Sauce

ENTREES 33

Lamb Porterhouse Chops*

Peewee Potatoes, Fennel, Dried Apricots, Violet Mustard

Iberico Pork Secreto*

Garlic, Haricot Vert, Pineapple Jalapeño Jam

Pasture Raised Chicken

Cast Iron, Crispy Skin, Castelvetrano Olives,
Dumplings, Pan Juices, Lemon

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any food borne allergies.