

Snacks

**CHEDDAR STUFFED
PRETZEL BREAD** - \$9
spicy mustard,
housemade beer cheese sauce

SMOKED CHICKEN WINGS - \$13
sweet chili glaze,
housemade ranch, celery

**HOUSEMADE
BEEF JERKY** - \$13
flank steak, chipotle-honey marinade

**CANDIED PORK BELLY
BURNT ENDS** - \$15
hot honey



Butcher Board \$34

selection of
cured meats & cheeses,
pickled vegetables, sliced baguette,
truffled honey, fresh fruit



Starters

THE BUTCHER "WEDGE" - \$14
applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, red onions,
parmesan panko crumble,
blue cheese dressing

FRIED BURRATA SALAD - \$13
asparagus, baby carrots,
shaved red onion, arugula,
cherry tomatoes, balsamic vinaigrette

**KOREAN FRIED
CAULIFLOWER** - \$14
crispy brussel sprout, sesame seeds,
scallions, sweet & spicy sauce

ROASTED BONE MARROW - \$14
caramelized onion, bacon jam

SHORT RIB SLIDERS - \$12
swiss cheese, caramelized onions, au jus

From the Fire

LAMB MILANESE "GREEK STYLE" - \$23
feta, cherry tomatoes, capers,
lemon white wine sauce

ROYALE WITH CHEESE - \$18
two 4oz LaFrieda patties, american cheese,
lettuce, pickles, onions, special sauce, fries

NASHVILLE HOT FRIED GAME HEN - \$31
cheddar waffle hash, ranch, house pickles

GRILLED OCTOPUS - \$28
roasted fingerlings, chorizo,
sundried tomatoes, smoked chimichurri

GRILLED 8OZ BISON BURGER - \$26
pepper jack cheese, bacon, lettuce, tomato,
charred jalapeno aioli

1/2 RACK OF BABY BACK RIBS - \$29
chipotle-peach BBQ sauce, jalapeño cornbread

CUTS

served with seasonal vegetables

6oz PETITE FILET - \$41

16oz DRY AGED RIBEYE - MP

12oz STRIP STEAK - \$42

cognac peppercorn cream
argentinian chimichurri

Sauces +4 each
Flight +12

bone marrow bacon butter
black truffle hollandaise

Sides

**SMOKED GOUDA
MAC N CHEESE** - \$14
sweet potato crust

**JALAPEÑO CHEDDAR
CORNBREAD** - \$9
maple syrup & ginger

ROASTED PORTABELLOS - \$10
garlic butter

CRISPY POLENTA - \$9
parmesan

**CRISPY PARMESAN
GARLIC BREAD** - \$9
three cheese cream sauce

**BUTTERY MASHED
POTATOES** - \$12

**CHEDDAR & APPLEWOOD
SMOKED BACON
BUTTERMILK BISCUITS** - \$12
honey butter, sea salt

HOUSE-CUT FRIES - \$7
add house beer cheese +2

MEATBALLS & SAUSAGE

WEISSWURST - \$14
bacon & apple sauerkraut, house mustard

THE ITALIAN - \$14
pork, veal, beef, fontina stuffed, slow
roasted pork gravy, pecorino romano, basil

THE HIPSTER - \$13
roasted eggplant & mozzarella, burrata,
spicy masala marinara



HOUSE PASTAS

HOUSEMADE GNOCCHI - \$25
spinach, pancetta, cherry tomatoes,
grana padano, lemon-white wine cream sauce
* can be made vegetarian

LINGUINI & MEATBALLS - \$23
roasted pork gravy, pecorino romano

THE
TROUGH

nashville hot fried game hen, IPA sausages, baby back ribs, royale sliders,
chef's choice of meat, house-smoked bacon, smoked chicken wings,
roasted bone marrow, lamb milanese, house-cut parmesan truffle fries

\$350 *Advance Notice Required *Serves Up To 8 ppl

Mini **TROUGH**

* Serves 3-4 ppl
* Subject to Availability

\$175

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#BUTCHERBARPHL

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

3.25% Surcharge is applicable to all credit card payments.
20% Gratuity is added for parties of five or more.