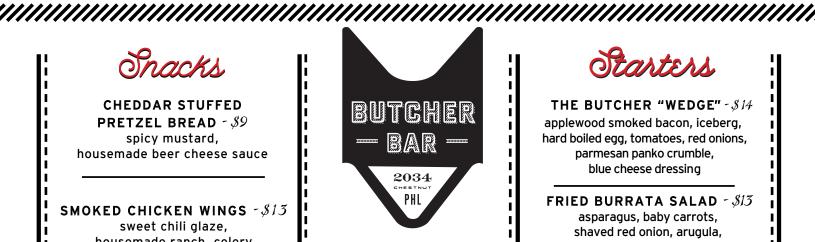


CHEDDAR STUFFED PRETZEL BREAD - 39 spicy mustard, housemade beer cheese sauce

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 834

selection of cured meats & cheeses, I 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 80Z 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 -841

16oz DRY AGED RIBEYE - MP

12oz STRIP STEAK - 842

cognac peppercorn cream argentinian chimichurri

Sauces +4 each Flight +12

bone marrow bacon butter black truffle hollandaise

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

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

JALAPEÑO CHEDDAR CORNBREAD-89 maple syrup & ginger

> **BUTTERY MASHED** POTATOES -\$12

ROASTED PORTABELLOS - 510 CRISPY POLENTA - 59 garlic butter

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

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

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

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

Mini TROUGH

* Serves 3–4 ppl * Subject to Availability

\$175

#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.