



*Wednesday-Friday* 11:30am-3pm

# STARERS & SALADS

## BANG BANG SHRIMP SALAD BOWL - \$15

baby arugula & iceberg, shaved red onion, carrots, candied cashews, poi dog chili peppah water aioli, ginger dressing

# **KOREAN FRIED CAULIFLOWER - \$14**

crispy brussel sprout, sesame seeds, scallions, sweet & spicy sauce

# HOUSEMADE BEEF JERKY - \$13

flank steak, chipotle-honey marinade

## THE BUTCHER "WEDGE" - \$14

applewood smoked bacon, iceberg, hard boiled egg, tomatoes, red onions, parmesan panko crumble, blue cheese dressing

# SANDWICHES:

## SMASHED MEATBALL & SPAGHETTI SUB - 315

pork ragu, provolone, toasted garlic bread roll

#### HOUSE SMOKED TURKEY CLUB - \$17

lettuce, tomato, applewood smoked bacon, rosemary aioli, toasted sourdough, pickle spear

## **ROYALE WITH CHEESE - \$18**

two 4oz LaFrieda patties, american cheese, lettuce, pickles, onions, special sauce, fries

## NASHVILLE HOT CHICKEN SANDWICH - \$17

applewood smoked bacon, cheddar, slaw, house-cut fries

## BRAISED SHORT RIB FRENCH DIP - \$16

swiss cheese, crispy onions, au jus, housemade parker rolls

## BLT&O - \$15

applewood smoked bacon, beer battered onion rings, beefsteak tomato, rosemary aioli, sourdough, house-cut fries

## BONELESS HOUSE SMOKED BABY BACK RIB SANDWICH - \$18

pickled carrots & daikon, Poi Dog Guava Katsu, toasted sourdough bun, house cut fries

# **PLATES**

#### **HOUSEMADE GNOCCHI** - \$25

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

## 1/2 NASHVILLE HOT FRIED GAME HEN - \$21

cheddar waffle hash, ranch, pickle spear

## 120Z STRIP STEAK - \$42

served with seasonal vegetables

#### 160Z DRY AGED RIBEYE - MP

served with seasonal vegetables

# SIDES

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

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

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

# www.BUTCHERBARPHILLY.com