

## STARTERS

### **New Orleans BBQ Shrimp**

beer, rosemary, toasted bread  
14

### **Escargot à la Bourguignonne**

herb - garlic butter, puff pastry  
15

### **Butchery Board**

daily selection of house made charcuterie,  
pickled red onions, caperberries, whole grain mustard  
18

### **Truffle Risotto**

roasted wild mushrooms, white truffle oil  
15

### **Jumbo Lump Crab Galette**

charred lemon, sauce béarnaise  
15

### **Maine Lobster Roll**

butter toasted brioche roll, dill - caper aioli,  
preserved lemon, house potato chips  
Market Price

### **Raw Yellowfin Tuna Lettuce Wraps\***

crispy wontons, jalapeño, cilantro, sriracha, yuzu ponzu  
16

### **Truffle Frites**

italian truffle "dust", white truffle oil,  
shaved parmesan, herbs  
18



## SOUPS & SALADS

### **Chef B's Gumbo**

New Orleans classic  
12

### **French Onion Soup**

toasted herb croutons, gruyère cheese  
12

### **Burrata**

roasted squash, baby kale, pickled onions,  
toasted pistachios, warm honey - brown butter vinaigrette  
15

### **House**

mixed greens, dried fruits, marcona almonds,  
shaved pecorino romano, house vinaigrette  
11

### **Caesar**

artisan baby romaine, 'reggiano, toasted foccacia  
11

### **Roasted Beets**

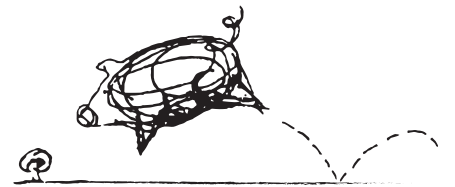
baby arugula, goat cheese panna cotta, candied pecans,  
orange confiture, steen's cane vinaigrette  
14

### **Grilled Fuji Apples**

baby spinach, praline bacon, shaved red onion,  
valedon blue cheese, rosemary - apple vinaigrette  
14

### **Greek**

baby romaine lettuce, marinated feta cheese,  
cherry tomato, kalamata olive, red onion, cucumber,  
pepperoncini, red wine vinaigrette  
14



# TRUFFLES

## BUTCHERY CLASSIC CUTS

### **served with**

potato gratin, seasonal vegetables, maître d'hôtel butter,  
and choice of: B2 steak sauce, chimichurri, horseradish crema or béarnaise

### **Filet Mignon \***

46

### **Petite Filet Mignon \***

25

### **Prime N.Y Strip \***

50

### **"TUSCAN STYLE"**

baby arugula, parmesan, lemon,  
first press olive oil, sea salt  
10

### **"OSCAR"**

jumbo lump crab, hollandaise  
14

### **"BLACK & BLUE"**

blue cheese glage  
10

### **Prime Ribeye \***

54

### **Hanger Steak \***

29

### **Rack of Lamb\***

half 30 full 55

## MAINS

### **Almond Crusted Trout**

lyonnaise potatoes, jumbo lump crab, brown butter meunière  
35

### **Atlantic Salmon\***

truffle califlower puree, charred conserva mushrooms  
29

### **Dover Sole**

sautéed haricot verts, brown buttered farro, citrus butter sauce  
49

### **Double Bone Duroc Pork Chop\***

twice baked potato, bacon braised swiss chard, brandy - mustard reduction  
29

### **Potato Gnocchi**

sundried tomato, cured olives, roasted peppers, artichoke, pearl onion, first press olive oil, shaved pecorino  
24

### **Roasted Chicken Breast**

crispy polenta cake, braised crimini mushrooms, herb jus  
25

### **Maple Leaf Farm's Half Smoked Duck**

carolina cornbread, braised collard greens, steen's cane reduction  
35

### **Truffles BBQ Ribs**

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce  
26

### **Truffles' Burger \***

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries  
15

**CLOSING FOR LUNCH**  
**DINNER ONLY**  
**7 days/week**  
**STARTING JANUARY**

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS