

## 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

### Iceberg Wedge

crispy fried crawfish, local cherry tomatoes, smoked bacon,  
boiled egg, cayenne - buttermilk dressing  
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 glacage  
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

### House Pasta

fresh linguini, concassee tomatoes, garlic, scallions, white wine, basil, white truffle oil, parmigiano - reggiano  
24

add: gulf shrimp 12 / jumbo lump crab 14 / maine lobster 20

### Roasted Chicken Breast

crispy polenta cake, braised crimini mushrooms, herb jus  
25

### Maple Leaf Farm's Half Smoked Duck

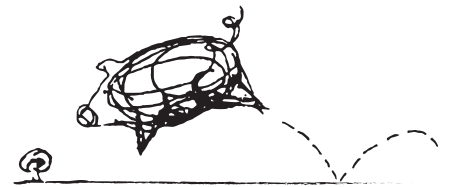
"jimmy red" cornbread, braised collard greens, steen's cane reduction  
35

### 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



**NOW OPEN**  
**SUNDAYS 5-8PM**  
**&**  
**MONDAYS 6-9PM**

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