

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,
artisanal cheeses, pickled red onions,
caperberries, whole grain mustard
18/30

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 *

34

Rack of Lamb*

half 30 full 55

MAINS

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, brown butter meunière
35

Atlantic Salmon*

truffle cauliflower 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

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



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