

STARTERS

New Orleans BBQ Shrimp
beer, rosemary, toasted baguette
14

Prime Beef Tartare*
traditional garnishes, cured egg yolk, toasted crostini
15

Butchery Board
daily selection of house made charcuterie,
artisanal cheeses, pickled red onions, whole grain mustard
18/30

Truffle Risotto
roasted wild mushrooms, white truffle oil
15

Escargot à la Bourguignonne
herb garlic butter
15

Louisiana Oyster "Pot Pie"
poached oysters, artichokes, pernod cream, puff pastry
15

Raw Yellowfin Tuna Wraps*
crispy wonton threads, shaved jalapeño,
sriracha, cilantro, 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

Clam Chowder
fresh clams, bacon, potato
12

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

Caesar
artisan baby romaine, 'reggiano, toasted foccacia
11

Baby Kale
date - fig - apricot "powerbar", orange supreme,
crushed pistachios, gorgonzola dolce, citronette
14

Iceberg Wedge
crispy fried crawfish, cherry tomatoes, smoked bacon,
boiled egg, cayenne - buttermilk dressing
15

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



TRUFFLES

BUTCHERY CLASSIC CUTS



served with

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

Filet Mignon *
26/46

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

Prime Ribeye *
54

Prime N.Y Strip *
50

"OSCAR"
jumbo lump crab, hollandaise
14

Hanger Steak *
36

"BLACK & BLUE"
blue cheese glacage
10

MAINS

Almond Crusted Trout
lyonnaise potatoes, jumbo lump crab, brown butter meunière
39

Dover Sole
sautéed haricot verts, brown buttered farro, citrus butter sauce
59

Atlantic Salmon*
roasted root vegetables, smoked bacon, green beans, toasted pecan compound butter
29

Duroc Pork Chop*
twice baked potato, braised greens, brandy - mustard reduction
29

Yellowfin Tuna Pad Thai*
tamarind - soy glaze, stir fried vegetables, glass noodles, crushed peanuts, micro cilantro
40

Roasted Chicken Breast
crispy polenta cake, braised crimini mushrooms, herb jus
27

Half Smoked Maple Leaf Farm's Duck
rosemary - gruyère bread pudding, field greens, toasted hazelnuts, dried cranberry reduction
34

Truffles BBQ Ribs
house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce
35

Truffles' Burger *
white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries
17

**WE ARE OPEN
SUNDAYS
&
MONDAYS**

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