

## STARTERS

### **New Orleans BBQ Shrimp**

beer, rosemary, toasted bread  
12

### **Classic Prime Beef Tartare \***

cured egg yolk, crostini, traditional garnishes  
10

### **Butchery Board**

daily selection of house made charcuterie,  
pickled shallot, caperberries, whole grain mustard  
15

### **Truffle Risotto**

roasted wild mushrooms, white truffle oil  
13

### **Cajun Duck Ragu**

creamy stone ground grits, fried egg,  
pickled baby green tomatoes  
10

### **Jumbo Lump Crab Galette**

charred lemon, sauce béarnaise  
15

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

crispy wonton threads, shaved jalapeño,  
sriracha, cilantro, yuzu ponzu  
15

### **Maine Lobster Roll**

butter toasted brioche roll, herb - caper aioli,  
preserved lemon, house potato chips  
**market price**

## SOUPS & SALADS

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

New Orleans classic  
10

### **French Onion Soup**

herb crutons, gruyère  
10

### **Truffles' Soup of the Day**

9

### **Burrata**

pepperonata, crispy speck, aged balsamic  
12

### **House**

mixed greens, dried fruits, marcona almonds,  
shaved pecorino romano, house vinaigrette  
10

### **Caesar**

artisan baby romaine, 'reggiano, toasted foccacia  
9

### **Roasted Beets**

baby arugula, goat cheese panna cotta, candied pecans,  
orange confiture, steen's cane vinaigrette  
12

### **Wedge**

crispy louisiana crawfish, cherry tomatoes,  
smoked bacon, boiled egg, cayenne-buttermilk dressing  
12

### **Chopped Italian**

chopped romaine, iceberg, baby arugula, salami cotto,  
provolone cheese, kalamata olives, cherry tomato,  
herb croutons, spicy giardiniera vinaigrette  
12

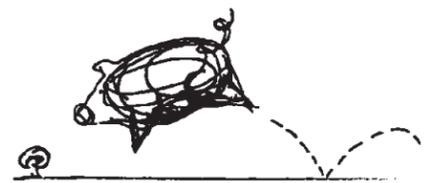


# TRUFFLES

## BUTCHERY CLASSIC CUTS

### **served with**

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



### **Filet Mignon \***

42

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

25

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

48

### **"TUSCAN STYLE"**

baby arugula, parmesan, lemon,  
castillo d'canena olive oil, sea salt  
10

### **"OSCAR"**

jumbo lump crab, hollandaise  
14

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

blue cheese glacage  
10

### **Prime Ribeye \***

48

### **Hanger Steak \***

29

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

half 30 full 55

## MAINS

### **Almond Crusted Trout**

lyonnaise potatoes, jumbo lump crab, brown butter meunière  
31

### **Blackened Fish of the Day**

smothered okra, crispy shoestring potatoes, crystal hot sauce buerre blanc  
**Market Price**

### **Dover Sole**

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

### **Bone-In Pork Chop\***

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

### **House Spaghetti**

sunday gravy, braised meatballs, parmigiano -reggiano  
20

### **Roasted Chicken Breast**

crispy polenta cake, braised crimini mushrooms, herb jus  
24

### **Half Smoked Maple Leaf Farms 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  
26

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

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries  
15 / Jr. 12

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