

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

Avocado Toast

jumbo lump crab, smashed avocado,
pickled jalapeño tartar sauce, radish, micro cilantro
17

Prime Beef Tartare*

traditional garnishes, cured egg yolk, toasted crostini
15

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

compressed melon, shaved prosciutto,
aged balsamic, first press olive oil, basil
16

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 *

26

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 *

45

Rack of Lamb*

half 40 full 70

MAINS

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, brown butter meunière
39

Atlantic Salmon*

roasted fingerling potatoes, grilled asparagus, piquillo pepper puree
29

Dover Sole

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

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 / louisiana crawfish 12

Roasted Chicken Breast

crispy polenta cake, braised crimini mushrooms, herb jus
27

Raw Tuna Poke Bowl

sushi rice, baby arugula, house kimchi, cucumber, carrot, pickled ginger, tobiko caviar, yuzu ponzu, spicy mayo
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

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



WE ARE OPEN
SUNDAYS
&
MONDAYS