

## STARTERS

**New Orleans BBQ Shrimp**  
beer, rosemary, toasted baguette  
14

**Escargot à la Bourguignonne**  
herb - garlic butter, puff pastry  
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

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

**Grilled Asparagus**  
fried egg, charred ciabatta,  
shaved parmigiano - reggiano, cracked black pepper  
15

**Yellowfin Tuna Tataki\***  
pineapple -sesame dressing, jicama - jalapeño relish,  
tobiko caviar  
18

**Truffle Frites**  
italian truffle "dust", white truffle oil,  
shaved parmesan, herbs  
18



## SOUPS & SALADS

**Chef B's Gumbo**  
New Orleans classic  
12

**Truffle Potato Vichyssoise**  
crème fraîche, truffle "dust", chives  
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

**Baby Kale**  
apricots, cranberries, sunflower seeds, red cabbage,  
shaved carrots, steen's cane vinaigrette  
14

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

**Baby Arugula**  
summer strawberries, goat cheese panna cotta,  
spiced pecans, aged balsamic, first press olive oil  
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

**Bourbon Flank Steak \***  
29

**Milk Fed Veal Chop\***  
49

## 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\***  
compressed watermelon, feta cheese, shaved fennel - arugula salad, citrus vinaigrette, cayenne glaze  
29

**Duroc Pork Porterhouse\***  
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**  
smoked country ham, roasted wild mushrooms, crispy brabant potatoes, sauce béarnaise  
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



**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