

STARTERS

New Orleans BBQ Shrimp
beer, rosemary, toasted baguette
14

P.E.I Mussels
white wine, garlic - herb butter, rustic bread
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

Maine Lobster Roll
butter toasted brioche roll, herb - caper aioli,
preserved lemon, house potato chips
28

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

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

Iceberg 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 *
26/46

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 *
36

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, baby arugula, citrus vinaigrette, cayenne glaze
29

Jumbo Sea Scallops*
planthaven farm's zucchini, heirloom cherry tomatoes, charred cippolini onions, sweet corn puree
39

House Pasta
fresh linguini, concasse tomatoes, garlic, scallions, white wine, basil, white truffle oil, parmigiano - reggiano
24
add: gulf shrimp 12 / jumbo lump crab 14 / maine lobster 16

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

**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