

## 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

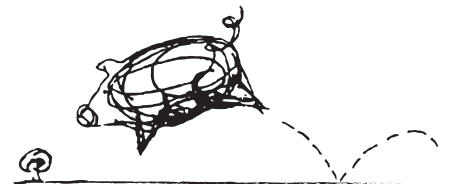
**Iceberg Wedge**  
crispy fried crawfish, cherry tomatoes, smoked bacon,  
boiled egg, cayenne - buttermilk dressing  
15

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



# TRUFFLES

## BUTCHERY CLASSIC CUTS



### served with

seasonal starches and 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\***  
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