

STARTERS

New Orleans BBQ Shrimp
beer, rosemary, toasted baguette
14

Beef Tartare*
cured egg yolk, traditional garnishes, toasted crostini
10

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, puff pastry
15

Roasted Bone Marrow
pistachio - herb crust, charred ciabatta, sea salt
18

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

French Onion Soup
toasted herb croutons, gruyère cheese
12

House
mixed greens, dried fruits, marcona almonds,
shaved pecorino romano, house vinaigrette
12

Caesar
artisan baby romaine, 'reggiano, toasted foccacia,
lemon - anchovy vinaigrette
12

Italian Chop Salad
chopped romaine, iceberg, baby arugula, prosciutto,
provalone, olives, cherry tomatoes, herb croutons,
spicy giardiniera vinaigrette
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, meunière butter
39

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

Atlantic Salmon*
roasted root vegetables, smoked bacon, sautéed green beans, spiced pecan compound butter
29

Duroc Pork Chop*
twice baked potato, braised greens, brandy - mustard reduction
32

Maine Lobster
house spaghetti, concasse tomatoes, garlic, scallions, white wine, fresh basil, white truffle oil, shaved parmigiano - reggiano
54

Roasted Chicken Breast
crispy polenta cake, braised crimini mushrooms, herb jus
27

Half Smoked 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**