

STARTERS

Chef B's Gumbo

New Orleans classic

12

French Onion Soup

herb toasted crutones, gruyère

16

Jumbo Lump Crab Galette

charred lemon, sauce béarnaise

16

New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

14

Raw Yellowfin Tuna Wraps*

crispy wonton threads, shaved jalapeño, sriracha, cilantro, yuzu ponzu

16

Fried Green Tomatoes

louisiana crawfish tails, red remoulade, shaved parmesan

15

Butchery Board

daily selection of house made charcuterie, artisanal cheeses, pickled red onions, whole grain mustard

35

Truffle Risotto

roasted wild mushrooms, white truffle oil

15

Truffles' Sliders*

caramelized onions, white cheddar cheese, lettuce, tomato

15

Truffle Frites

truffle "dust", white truffle oil, shaved parmesan, herbs, béarnaise

18

SALADS

House

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

12

Caesar

artisan baby romaine, 'reggiano, toasted focaccia, lemon - anchovy vinaigrette

12

Italian

chopped romaine, iceberg, baby arugula, prosciutto, provolone, olives, cherry tomatoes, herb croutons, spicy giardiniera vinaigrette

14

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

Wild Mushrooms

baby arugula, herb whipped feta cheese, mixed olives, crushed pistachios, rosemary - honey vinaigrette

16

SALAD ADD ONS

Hanger Steak

19

Atlantic Salmon

19

Roasted Chicken Breast

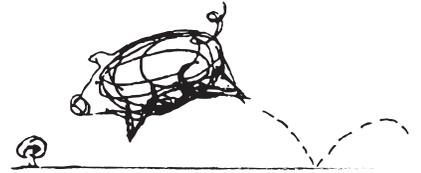
17

Grilled Shrimp

15



TRUFFLES



MAINS

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, meunière butter

39

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

65

Mongolian Marinated Salmon*

thai fried rice, ginger - soy marinated asian eggplant

38

Smoked Maple Leaf Farms Duck

rosemary - gruyère bread pudding, field greens, toasted hazelnuts, dried cranberry reduction

42

Gulf Shrimp Pasta

house spaghetti, concassee tomatoes, garlic, scallions, white wine, fresh basil, white truffle oil, shaved parmigiano - reggiano

28

Roasted Chicken Breast

crispy polenta cake, braised crimini mushrooms, herb jus

27

Duroc Pork Chop*

twice baked potato, braised greens, brandy - mustard reduction

32

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

20

BUTCHERY'S CLASSIC CUTS

Filet Mignon

28/49

Prime Ribeye

64

Prime N.Y. Strip

58

Hanger

38

"TRADITIONAL"

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce
(additional sauces \$2.00)

ADD ONS

"Oscar"

jumbo lump crab, hollandaise

14

"Black & Blue"

blue cheese crumbles

10

HOUSE MADE SAUCES

B2 Steak Sauce

Chimichurri

Horseradish Crema

Béarnaise

"TUSCAN STYLE"

baby arugula, shaved pecorino romano, charred lemon, first press olive oil, sea salt

10