

STARTERS

Chef B's Gumbo

New Orleans classic

15

Fried Potstickers

ground pork, vegetables, sesame - soy dipping sauce

16

Burrata

crispy eggplant, smoked tomato sauce, giardiniera - olive relish, first press olive oil, aged balsamic

18

New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

18

Fried Rice

vegetables, edamame, scrambled egg, scallions, sesame seeds

16

Escargots de Bourgogne

herb - garlic butter, puff pastry, parsley

21

Mussels

white wine, charred bread, maître d'hôtel butter

21

Butchery Board

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

35

Truffle Risotto

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

18

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

15

Caesar

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

15

Chop

napa cabbage, carrots, bell peppers, chopped lettuce, crispy wontons, toasted peanuts, ginger - soy vinaigrette

15

Wedge

fried louisiana crawfish, cherry tomatoes, smoked bacon, boiled egg, cayenne - buttermilk dressing

16

Roasted Beets

baby arugula, goat cheese panna cotta, orange confiture, cane syrup, toasted spiced pecans, steen's cane vinaigrette

16

Baby Kale

shredded smoked duck, orange supreme, crumbled blue cheese, toasted pistachios, warm brown butter - fig vinaigrette

18

SALAD/PASTA ADD ONS

"The Butcher's Tenderloin"

27

Atlantic Salmon

21

Roasted Chicken Breast

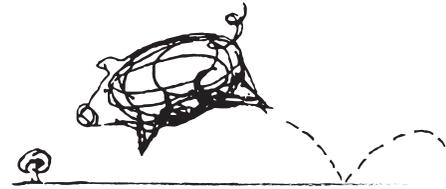
21

Grilled Shrimp

18



TRUFFLES



MAINS

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

82

Atlantic Salmon*

grilled vegetable - pecan relish, shoestring potatoes, creole meuniere butter sauce

42

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, sauce meunière

48

Half Smoked Duck

sautéed green beans, baked sweet potato, spiced pecan compound butter, kiln dried cranberry reduction

52

Baked Parisian Gnocchi

braised beef tenderloin - italian sausage ragù, house ricotta, buffalo mozzarella, herbs

36

Rare Seared Tuna*

vegetable fried rice, gochujang glaze, scallions, sesame seeds

Yellowfin 55/Red Ahi 95

Chicken Rochambeau

toasted holland rusk, sautéed spinach, newman farm's smoked ham, roasted cremini mushrooms, herb jus, sauce béarnaise

36

Truffles' BBQ Ribs

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce

44

Truffles' Burger *

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries

25

BUTCHERY'S CLASSIC CUTS

Filet Mignon

40/60

Prime Ribeye

70

Prime N.Y. Strip

69

"The Butcher's Tenderloin"

48

"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

20

"Black & Blue"

blue cheese crumbles

12

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