

## STARTERS

### **Chef B's Gumbo**

New Orleans classic

**12**

### **New Orleans BBQ Shrimp**

beer, rosemary, toasted baguette

**14**

### **Avocado Toast**

jumbo lump crab, smashed avocado, radish, micro cilantro

**18**

### **Maine Lobster Roll**

butter toasted bun, herb - caper aioli, preserved lemon, potato chips

**market price**

### **Raw Yellowfin Tuna Wraps\***

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

**16**

### **Fish Tacos**

flour tortillas, pickled jalapeño tartar sauce, cilantro "slaw", pico de gallo

**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**

### **Burrata**

tuscan antipasto, grilled ciabatta, extra virgin olive oil, aged balsamic, calabrian chili sea salt

**16**

## SALAD ADD ONS

### **Hanger Steak**

**19**

### **Atlantic Salmon**

**19**

### **Roasted Chicken Breast**

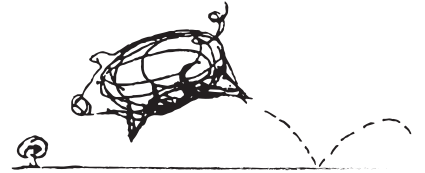
**17**

### **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**

### **Atlantic Salmon\***

compressed watermelon, baby arugula, feta cheese, shaved sweet onions, citrus vinaigrette, cayenne glaze

**29**

### **Tuna Poke Bowl\***

sushi rice, spicy greens, pickled ginger, kimchi, cucumbers, carrots, sesame seeds, spicy mayo, yuzu - ponzu sauce

**34**

### **House Pasta**

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

**gulf shrimp 28/ maine lobster 48**

### **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**

#### **"Lobster Oscar"** **market price**

**"Black & Blue"**  
blue cheese glacage

**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**