

## 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

**Maine Lobster Roll**  
butter toasted brioche bun,  
herb - caper aioli, house potato chips  
market price

**Cold Smoked Salmon\***  
pickled baby fennel, preserved lemon, crispy shallots,  
crème fraîche, local caviar, micro lettuces  
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

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

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

**Burrata**  
cherry tomatoes, red onion, cucumber,  
first press olive oil, aged balsamic vinegar, micro basil  
14

**Baby Kale**  
strawberries, avocado, cucumber, red onion, farro,  
toasted walnuts, feta cheese, poppyseeds,  
white balsamic 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\***  
compressed watermelon, feta cheese, baby arugula - pickled red onion salad, cayenne glaze  
29

**Duroc Pork Chop\***  
twice baked potato, braised greens, brandy - mustard reduction  
29

**Jumbo Sea Scallops\***  
avocado puree, daikon, watermelon radish, carrot, scallion, sesame seeds, ginger vinaigrette  
39

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

**Tuna Poke Bowl\***  
sushi rice, spicy greens, pickled ginger, kimchi, cucumber, carrot, sesame seeds, spicy mayo, yuzu - ponzu  
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**