

# FALL 2023

## STARTERS & GREENS

### **Butchery Wedge Salad**

slow roasted tomatoes, house smoked bacon lardons, chopped egg, buttermilk blue cheese dressing

**16**

### **Burrata**

first press olive oil, barrel aged balsamic, charred rustic ciabatta

**18**

### **Prime Beef Tartare\***

traditional garnishes, toasted crostini

**21**

### **Korean Fried Cauliflower**

gochujang glaze, sesame - sriracha - honey mustard aioli

**16**

### **Stuffed Mushrooms**

spinach, italian sausage, rice, mozzarella, smoked tomato sauce, shaved parmigiano reggiano

**18**

## ADD ONS

### **Petite Filet Mignon**

**35**

### **Atlantic Salmon**

**30**

### **Roasted Chicken Breast**

**26**

### **Grilled Shrimp**

**18**

## BUTCHERY BOX

### **Meat & Cheese Board**

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

**35**

### **Truffles' Burger \***

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

**27**



### **Filet Mignon**

**40/65**

### **Prime Ribeye**

**75**

### **Prime N.Y. Strip**

**75**

### **Daily Butcher's Cuts**

market price

## TRADITIONAL SET-UP

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce

### **B2 Steak Sauce**

### **Chimichurri**

### **Horseradish Crema**

### **Béarnaise**

(additional sauces \$2.00)

--or--

## OSCAR

jumbo lump crab, hollandaise

**20**

--or--

## TUSCAN STYLE

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

**10**

## SEASONAL MAINS

### **Jumbo lump Crab Galettes**

"rockefeller" spinach, shoestring potatoes

**46**

### **Bouillabaisse**

fresh fish, gulf shrimp, jumbo lump crab, saffron - shellfish - tomato broth, grilled ciabatta

**52**

### **Atlantic Salmon Pad Thai\***

glass noodles, tamarind - soy glaze, stir fry vegetables, scrambled egg, toasted peanuts, cilantro

**42**

### **Buttonwood Farm's Chicken Breast**

roasted garlic whipped potatoes, wild mushrooms, herb jus

**36**

### **House Pasta**

fresh spaghetti, italian sausage ragú, house ricotta, roasted garlic bread crumbs

**32**

# TRUFFLES

## CHEF'S CLASSICS

### **Gumbo**

cajun style

**15**

### **New Orleans BBQ Shrimp**

beer, rosemary, toasted baguette

**18**

### **Truffle Risotto**

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

**18**

### **Truffle Frites**

truffle "dust", shaved parmesan, herbs, béarnaise

**18**

### **House Salad**

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

**15**

### **Caesar Salad**

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

**15**

### **Hawaiian Red Ahi Tuna Wraps\***

lettuce cups, crispy wontons, shaved jalapeño, cilantro, sriracha, yuzu-ponzu sauce

**35**

### **Dover Sole**

sautéed haricot verts, brown buttered farro, citrus butter sauce

**82**

### **Double Bone Duroc Pork Chop\***

twice baked potato, bacon braised swiss chard, brandy- mustard reduction

**48**

### **Half Smoked Duck**

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

**52**

### **Truffles' BBQ Ribs**

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

**44**