

*The*  
**BUTCHER and BOTTLE**  
EST. 2015  
**· GASTRO PUB ·**

## APPETIZERS

**Jumbo Wings // \$10 GF**

Free-range chicken wings served with your choice of buttermilk ranch or blue cheese dressing.  
Made to order with your choice of:

Hot Buffalo • Lemon pepper • Sweet soy chili  
Mild Buffalo • Peach Jalapeño

**Spinach 3 Cheese Dip // 9**

Garlic spinach & artichoke hearts, baked with gouda, parmesan & cream cheese.  
Served with crostinis

**Fried Brussels // 8 GF**

Fresh, flash fried brussels, tossed in balsamic vinaigrette, topped with goat cheese & crispy bacon.

**Green Tomatoes // 8**

Fried green tomatoes served with bacon aioli & roasted corn salsa.

**Fried Jalapeños // 5**

Fresh, flash fried jalapeños served with ranch.

**Steamed Mussels // 8**

White wine & herb butter.

**Basil Sriracha Shrimp // 9**

Domestic shrimp fried, tossed in hot & spicy sriracha mayo & lemon basil salad.

**Warm Brie // 11**

Baked brie wrapped in puff pastry, Served over berry jam.

**Gator Tail // 8**

Fried alligator tail topped with sweet mustard chili sauce.

**Jumbo Pretzel // 11**

Jumbo New York-made pretzel topped with sea salt, served with spicy mustard & white cheese sauce.

**Duck Poutine // 12**

French fries with duck confit, muenster cheese, covered in demi. Topped with melted gouda cheese, finished with sour cream & chives.

**Tomato and Mozzarella // 8**

Local heirloom tomatoes, fresh basil & soft Mozzarella cheese drizzled with balsamic vinaigrette.

## SALADS

ALL SALADS ARE AVAILABLE WITH YOUR CHOICE OF:

Ranch • Blue Cheese • Balsamic Vinaigrette • Honey Mustard

**Butcher Salad\*\* // 18 GF**

Hanger steak, romaine lettuce with chopped egg, bacon, red onions, cucumbers & blue cheese crumbles.

**Chicken Caesar Salad // 16**

Romaine lettuce tossed in white anchovy caesar dressing, Parmesan cheese & croûtons.  
Served with blackened chicken or sriracha shrimp.

**Salmon BLT Salad // 18**

Salmon with wedge lettuce, tomatoes, bacon served with balsamic & blue cheese crumble dressing.

**Chicken Tender Salad // 14 GF**

Chicken tenders, romaine lettuce, cucumbers, carrots, tomatoes & red onions.  
Topped with parmesan & gouda cheese.

**Soup of the day // 6**

## BURGERS & SANDWICHES

ALL SANDWICHES ARE AVAILABLE ON **GLUTEN-FRIENDLY BUN**, SESAME OR PRETZEL BUN. ALL OF OUR MEAT IS ALL NATURAL & SERVED WITH FRIES (GF)

**Southern Burger \*\* // 14**

Local ground beef burger topped with pimento cheese, a fried green tomato & bacon jam.  
Served on a sesame bun.

**Roasted Turkey // 13**

B&B brined local organic turkey served with onion jam, herb aioli, arugula & melted muenster cheese.  
Served on a pretzel bun.

**Hawaiian Chicken // 14**

BBQ grilled chicken breast, with grilled pineapple slice & creamy cole slaw.  
Served on a pretzel bun.

**Chicken and Waffle // 14**

Fried chicken topped with bacon & american cheese.  
Served on a Belgian waffle, topped with spicy maple syrup.

**Salmon BLT \*\* // 14 GF**

Grilled salmon, topped with bacon, lettuce & tomato.  
Served on a gluten free bun.

\*\*All Entrees, sandwiches and salads are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

# ENTREES

WE WORK CLOSELY WITH *REVERE MEAT*, A LOCAL SMALL BOUTIQUE MEAT PURVEYOR TO ENSURE OUR CUTS ARE OF THE HIGHEST QUALITY. WE CONSIDER NOT ONLY MARBLING & FRESHNESS BUT FARM CONDITIONS, FINISHING METHODS, BUTCHERING PROCEDURES, THE USE OF HORMONES & ANTIBIOTICS IN THE MEAT WE SERVE.

## HOOVES

### **Beef Wellington\*\* // 24**

Filet Mignon wrapped in puff pastry, mushroom duxelle, topped with demi.  
Served with mashed potatoes & garlic green beans.

### **Filet Mignon\*\* // 26**

8oz Prime Filet Mignon served over garlic spinach & mashed potatoes, topped with demi.

### **Baby Back Ribs**

Smoked baby back ribs glazed in house made BBQ sauce and served with creamy coleslaw and macaroni & cheese.

**Half // 18    Full // 28**

### **Asian Hangar\*\* // 18**

8oz Hanging tender marinated in soy & Coca-Cola. Served with sautéed mushrooms, over vegetable fried rice.

### **Meatloaf // 16**

Heritage ground pork & local beef meatloaf topped with our house-made wild mushroom ketchup demi, served on mashed potatoes & spinach

### **Mixed Grill\*\* // 36**

Salmon, ribs & chicken, served with mashed potatoes & coleslaw.

### **Want to *split* your meal?**

For **\$5** we will give you two separate plates each with a full order of sides with your protein split.

## SIDES

FRIES • VEGETABLE OF THE DAY • SIDE CAESAR • SIDE SALAD • MASHED POTATOES • SPINACH • GARLIC GREEN BEANS • VEGETABLE FRIED RICE • MAC & CHEESE • COLE SLAW • SIDE RISOTTO • FRIED BRUSSELS

## FINS & FEATHERS

### **Southern Fried Shrimp // 18**

Flash fried gulf shrimp served with creamy coleslaw, french fries & cocktail sauce.

### **Seafood Risotto\*\* // 22**

Sautéed salmon, shrimp, and PEI mussels finished in a creamy lemon risotto.

### **Stuffed Salmon\*\* // 19 GF**

Organic salmon stuffed with goat cheese, spinach over mashed potatoes & vegetable of the day, topped with a sundried tomato beurre blanc.

### **Cajun Chicken Pasta // 16**

Cavatappi pasta with blackened chicken, andouille sausage, peppers, onions & locally grown tomatoes.

### **Pimento Stuffed Chicken // 16**

Flash fried pimento stuffed chicken breast, served over gouda grits & vegetable of the day, topped with beurre blanc.

### **Chicken Tenders // 16**

Six southern fried chicken tenders, served with creamy macaroni & cheese, creamy coleslaw & honey mustard.

### **Seasonal Vegetable Platter // 14**

Heaping platter of locally grown vegetables served with gouda grits. Ask your server about today's garden vegetables.

## DESSERTS

### **Bread Pudding // 6**

Warm chocolate chip bread pudding.

### **Peanut Butter Pie Bar // 7**

### **Death by Chocolate // 8 GF**

### **Chocolate Mousse Cake // 9**

Chocolate cake layered with chocolate mousse & shaved chocolate

### **Cheesecake of the day // 7**

\*\*All Entrees, sandwiches and salads are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness