

The BUTCHER and BOTTLE

• 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 • Peanut sauce

Spinach 3 Cheese Dip // 9 GF

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

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.

Halloumi // 9 GF

Fried halloumi cheese sticks, served with sweet chili dipping sauce.

Basil Sriracha Shrimp // 9

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

Ahi Tuna** // 14

Ginger sesame cream, micro greens served over cucumber slices & drops of sriracha sauce.

Gator Tail // 10

Fried alligator tail topped with sweet chili sauce.

Jumbo Pretzel // 11

Jumbo New York-made pretzel topped with sea salt, served with 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.

Thai Chicken Lettuce Wraps // 9

Served with peanut sauce.

Tomato and Mozzarella // 8

Local 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 • Brown Butter Vinaigrette • Chipotle Ranch • Creamy Ginger

All Salads served with a croissant drizzled with honey butter.

Extra croissant: 1 // 0.50 3 // 1

Butcher Steak Salad** // 18

Hanger steak, baby greens with chopped egg, bacon, red onions, cucumbers, blue cheese crumbles & ranch dressing.

Salmon BLT Salad** // 18 GF

Seared Salmon, baby greens, blue cheese crumbles, tomatoes, bacon, scallions & balsamic dressing.

Thai Tuna Salad** // 18

Sesame crusted tuna, mixed greens, mixed nuts, avocado, sesame seeds, mandarin oranges, fried rice noodles & creamy ginger dressing.

Caesar Chicken Salad // 14

Romaine lettuce tossed in white anchovy caesar dressing, Parmesan cheese & croûtons.

Southwest Chicken Tender Salad // 14

Mixed greens, tomatoes, black bean corn salsa, tortilla chips, avocado, jalapeños, chicken tenders cheddar cheese & chipotle ranch dressing.

Roasted Duck Salad // 14 GF

Pulled duck, quinoa, kale, roasted butternut squash mixed nuts, goat cheese & brown butter vinaigrette.

Soup of the Day // 6

Served with a croissant drizzled with honey butter.

BURGERS & SANDWICHES

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

Southern Burger ** // 14

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

Make it a Double // + 5

Croquet Madame // 12

4 Cheese sandwich, bacon, egg, mornay sauce & tomato soup.

B.Y.O.Burger ** // 12

Local ground beef, baby greens, tomato, onion & side of B&B sauce.

Make it a Double // + 5

Roasted Turkey // 13

B&B brined local organic turkey served with onion jam, herb aioli, baby greens & melted muenster cheese.

Chicken & Waffle // 14

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

Black Bean Burger // 12

Twin patties, jalapeños, fried green tomato, avocado, baby greens, & herb aioli.

Salmon BLT ** // 14 GF

Grilled salmon, topped with bacon, baby greens & tomato. Side of dill aioli.

**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

HOOVES

Ribeye // 32**

14 oz Ribeye, grilled to order.
Served with mashed potatoes & garlic green beans.

Filet Mignon**

Prime Filet Mignon served over mashed potatoes & garlic green beans, topped with demi.

6 oz. // 24 10 oz. // 34

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.

Pork Chop // 24 GF**

10oz Bone-in smoked pork chop, basted with BBQ sauce. Served with mac & cheese & jalapeño-apple slaw.

Pork Tenderloin // 22 GF**

Quinoa, kale, roasted butternut squash & apple bacon marmalade

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

PASTA

Alfredo Filet // 24

Cavatappi pasta with Filet, mushrooms & spinach.

Cajun Chicken Pasta // 16

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

Lobster Ravioli & Shrimp // 29

Served in a saffron herb sauce, with grilled shrimp & asparagus.

Smoked Mozzarella Ravioli // 16

Extra virgin olive oil with tomato, garlic & basil, drizzled with balsamic.

SIDES

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

FINS & FEATHERS

Grouper // 28 GF

Blackened Grouper, grilled to perfection served over coconut rice & charred avocado, pineapple ponzu sauce.

Southern Fried Shrimp // 19

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

Stuffed Salmon // 22 GF**

Salmon stuffed with goat cheese, spinach over mashed potatoes & vegetable of the day, topped with a beurre blanc.

Ahi Tuna ** // 22

Sesame crusted tuna over sushi rice, served with a pickled carrot & radish salad, drizzled with a soy glaze & sriracha aioli

Shrimp & Cheddar Grits // 18 GF

Creamed base with andouille sausage, peppers, onions, tomatoes & topped with fried jalapeños.

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 macaroni & cheese, creamy coleslaw & honey mustard.

Seasonal Vegetable Platter // 14 GF

Squash, zucchini's, carrots, grits, red pepper, quinoa & kale.

DESSERTS

Bread Pudding // 6

Crème Brûlée // 6 GF

Peanut Butter Pie Bar // 7

Death by Chocolate // 8 GF

Chocolate Mousse Cake // 9

Cheesecake of the day // 7

Red Velvet Cake // 8

Ice Cream Sandwich // 6

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