

# The BUTCHER and BOTTLE

· GASTRO PUB ·

## APPETIZERS & FLATBREADS

### Jumbo Wings // 10.79 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 • Teriyaki

### Spinach 3 Cheese Dip // 9.89 GF

Garlic spinach & artichoke hearts, baked with Parmesan, muenster & mozzarella.

Served with tortilla chips

### Fried Brussels // 8.99 GF

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

### Green Tomatoes // 8.89

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

### Fried Jalapeños // 5.49

Fresh, flash fried jalapeños served with ranch.

### Halloumi // 9.89 GF

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

### Seared Tofu // 8.09 GF

Red curry sauce & topped with a radish salad.

### Tomato and Mozzarella // 8.59 GF

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

### Basil Sriracha Shrimp // 10.29

Domestic shrimp fried, tossed in hot & spicy sriracha mayo, with cucumbers, basil & pickled onions.

### Ahi Tuna\*\* // 14.39

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

### Gator Tail // 11.29

Fried alligator tail topped with sweet chili sauce.

### Jumbo Pretzel // 11.39

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

### Pork Poutine // 12.19

French fries with shredded pork, muenster cheese, covered in demi. Finished with sour cream & chives.

### Thai Blackened Shrimp Lettuce Wraps // 9.19

Served with sweet Thai sauce.

### Chicken, Bacon, Ranch Flatbread // 12.69

Chicken, bacon, caramelized onions, pickled jalapeños, avocado & Ranch dressing.

### Pulled Pork Flatbread // 12.39

Pulled Pork, wild mushroom, goat cheese & balsamic glaze.

### Roasted Vegetable Flatbread // 10.19

Garlic paste spread, vegetable medley, mozzarella cheese and drizzled with basil pesto puree.

## SALADS

ALL SALADS ARE AVAILABLE WITH YOUR CHOICE OF:

Ranch • Blue Cheese • Balsamic Vinaigrette • Honey Mustard • Raspberry Vinaigrette • Chipotle Ranch • Creamy Ginger • Lemon Basil Vinaigrette  
All Salads served with 1 croissant drizzled with honey butter. **Extra croissant: 1//0.50 3//1**

### Butcher Steak Salad\*\* // 18.39

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

### Salmon BLT Salad\*\* // 18.49 GF

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

### Thai Tuna Salad\*\* // 18.49

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

### Caesar Chicken Salad // 14.19

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

### Southwest Chicken Tender Salad // 14.39

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

### Blackened Shrimp Spinach Salad // 17.99

Seasonal fruit, strawberries, almonds, goats cheese, blackened shrimp & raspberry vinaigrette dressing.

### Vegetable Salad with Tofu // 16.09 GF

Mixed greens, Tofu, roasted zucchini, squash, eggplant, pepper medley, feta & lemon & basil vinaigrette.

### Soup of the Day // 6.19

Served with a croissant drizzled with honey butter.

## BURGERS, SANDWICHES & WRAPS

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 \*\* // 14.89

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

**Make it a Double // + 5**

### B.Y.O.Burger \*\* // 12.89

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

**Make it a Double // + 5**

### Black Bean Burger // 12.49

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

### Roasted Turkey // 13.49

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

### Salmon BLT \*\* // 14.69 GF

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

### Pulled Pork // 14.29

Slow roasted bbq pork, coleslaw pickles & crispy onion rings.

### Chicken & Waffle // 14.49

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

### Grilled Chicken Caesar Wrap // 12.49

Grilled chicken, lettuce, Parmesan cheese, croutons & Caesar dressing.

### Steak\*\* Wrap // 14.39

Hanger Steak, lettuce, tomato, blue cheese crumbles & Balsamic dressing.

### Buffalo Fried Chicken Wrap // 12.49

Fried chicken tenders, lettuce, tomato, cheddar cheese, corn salsa & Ranch dressing.

\*\*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\*\* // 32.09**

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. // 24.39 10 oz. // 34.09**

### **Asian Hanger\*\* // 18.79**

8oz Hanging tender marinated in soy & Coca-Cola. Served with sautéed mushrooms, carrots, green beans & teriyaki stir fried noodles topped with pineapple ponzu sauce.

### **Meatloaf // 16.69**

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

### **Pork Chop\*\* // 24.09**

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

### **Baby Back Ribs**

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

**Half // 18.49 Full // 28.89**

## PASTA

### **Alfredo Filet\*\* // 24.49**

Linguine pasta with Filet, mushrooms & spinach, topped with Parmesan.

### **Cajun Chicken Pasta // 16.39**

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

### **Vegetable Pasta // 16.29**

Cavatappi pasta, vegetable medley with basil puree & topped with Parmesan.

### **Smoked Mozzarella Ravioli // 16.29**

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 • CHEDDAR GRITS • MAC & CHEESE • COLESLAW • FRIED BRUSSELS

## FINS & FEATHERS

### **Grouper // 28.69 GF**

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

### **Southern Fried Shrimp // 19.39**

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

### **Stuffed Salmon\*\* // 22.39 GF**

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

### **Ahi Tuna \*\* // 22.89**

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

### **Shrimp & Cheddar Grits // 18.59**

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

### **Pimento Stuffed Chicken // 16.39**

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

### **Chicken Tenders // 16.19**

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

### **Seasonal Vegetable Platter // 14.19 GF**

Squash, zucchini's, carrots, grits, red pepper, green beans & tofu.

## DESSERTS

**Bread Pudding // 6.09**

**Crème Brûlée // 6.19**

**Peanut Butter Pie Bar // 7.89**

**Death by Chocolate // 8.19 GF**

**Chocolate Mousse Cake // 9.09**

**Cheesecake of the day // 7.89**

**Red Velvet Cake // 8.39**

**Ice Cream Sandwich // 6.29**

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