



★ SMALL BITES ★

Castelvetro Olives 11
zesty orange, olive oil, rosemary

Truffle French Fries 13
seasoned, parmesan, za'atar, spanish paprika

Mashed Potatoes 13
butter, garlic, paprika, parmigiano, olive oil

Creamy Mushrooms 13
shallots, kasseri, marash, cream sauce

Brussels Sprouts 13
reduced pomegranate vinaigrette

Shishito Peppers 12
sea salt flakes, greek yogurt

Butcher's Potatoes 13
whole, butter-roasted, rosemary, herbs, spanish paprika, sea salt

BLUE POINT OYSTERS

• 28 •

served raw
half-dozen



Pistachio Goat Cheese 14
roasted oregon hazelnuts, honey, caramelized onions, dried fig

Octopodaki 25
grilled octopus, lemon, olive oil, oregano, marash, kale, red cabbage, chickpea

Crispy Calamari 22
fried, seasoned, paprika, horseradish aioli

Wagyu Beef Meatballs 22
mashed potatoes, shaved parmigiano, marinara, crostini

Lamb Lollipops 24
arugula, cherry tomatoes, oregano, fresh lemon, greek yogurt

Grilled Prosciutto Burrata 22
arugula, campari, crostini, olive oil

SALADS • 17 •



Caesar
romaine hearts, parmesan, olive oil, anchovies, baguette croutons, caesar dressing

Roka
arugula, seasonal fruits, goat cheese, dried fig, roasted walnuts, balsamic vinaigrette

Kale Picnic
dried apricots, goat cheese, apples, dates, toasted hazelnut, fresh lemon vinaigrette

★ BIG BITES ★

Burrata Ravioli 32
crispy prosciutto, arugula, campari, butter-seared creamy blue cheese sauce

Bucatini Wagyu Beef Meatballs 34
thick spaghetti, parmigiano, basil, campari, olive oil, aleppo, creamy pomodoro sauce

Prime Beef Stroganoff 31
petite, rigatoni, mushrooms, shallots, parmigiano romano, cream sauce

Rosemary Chicken 32
half, partly boneless, baby carrots, roasted mild red pepper sauce, za'atar, urfa, white wine, mashed potatoes

Salmon Provençal 34
baked alaskan salmon topped with fennel, leeks, spinach, sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce

Branzino 44
whole grilled mediterranean white fish, kimchi, shishito peppers, olive oil, fresh lemon



TRUFFLE LOBSTER MAC & CHEESE • 35 •

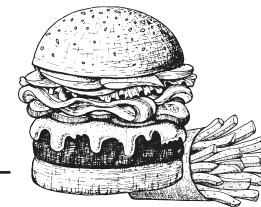
FEATURING THE CULINARY WORK OF CHEF COSKUN ABIK

Please inform us if you're vegan, vegetarian, gluten-free. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

★ DINNER ★

BUTCHER'S WAGYU BEEF BURGER • 31 •

bourbon-caramelized onions, melted cheese, horseradish aioli, ciabatta, truffle fries



BUTCHER'S BOARD • 365 • SERVES 3+
prime ribeye steak, filet mignon, rack of lamb, truffle lobster mac & cheese, octopus, crispy calamari, campari, shishito, creamy mushroom, toasted ciabatta, butcher's potatoes

HOUSE CUTS & MARINATED MEATS

Pork Loin Chop 39
seared, sweet port sauce, shishito, cipollini onions, campari, baby carrots, butcher's potatoes,

Braised Short Ribs 46
red wine bone marrow jus reduction, shishito, cipollini onions, campari, mashed potatoes

16 oz Prime Ribeye Steak 76
rosemary-oregano marinade, chimichurri, shishito, butcher's potatoes, cipollini onions, campari

Filet Mignon 54
house center-cut rosemary-thyme marinated beef tenderloin, shishito, butcher's potatoes, cipollini onions, campari

Rack of Lamb 51
seared house-butchered rosemary-thyme marinated, whole grain mustard, marash, shishito, butcher's potatoes, cipollini onions, campari