

BEER

5 House Beer | Rotating selection

- 11 **La Fin Du Monde** | Tripel 9.00% ABV
Peach gold color with notes of citrus, apricot and pepper, clean, slightly dry finish
- 6 **Port City Optimal Wit** | Witbier 5.00% ABV
Refreshing with notes of fruit and spice accompanied by an easy to drink approach on the palate
- 11 **Goose Island Matilda** | Belgian Strong Pale Ale 7.00% ABV
Golden texture with notes of brioche & citrus, medium-bodied with a lush mouth feel
- 6 **New Belgium Fat Tire** | American Amber/Red Ale 5.20% ABV
Medium-bodied amber, well balanced with a slight hop bitterness
- 7 **DC Brau Public** | American Pale Ale 6.00% ABV
Crisp and hoppy with an easy finish
- 6 **Heavy Seas Loose Cannon** | American IPA 7.25% ABV
Very popular local IPA with a perfectly balanced bitterness, floral and fruit elements
- 6 **Brooklyn Brown Ale** | American Brown Ale 5.60% ABV
Super smooth mouth feel with malt and toffee on the finish
- 7 **Oskar Blues Mama's Little Yellow Pils** | Czech Style Pilsner 5.30% ABV
Light and easy to drink with a slight amount of hops and sweetness on the finish
- 6 **Stella Artois** | Euro Pale Lager 5.00% ABV
- 7 **Schlafly** | Kolsch 4.80% ABV
Floral with a light sweetness, rounded out by grassy bitterness from the hops
- 12 **Goose Island Sofie** | Saison/Farmhouse Ale 6.50% ABV
Refreshing on the palate with balanced doses of citrus, almond and yeast

WINE

- 6 **House White** | *fun and fruity*
- 6 **House Red** | *Cheap and cheerful*
- 8 **Kila Cava NV** | Penedes
Lively 'n toasty, apples 'n pear
- 9 **Merieau "Les Hexagonales" 2012 (Sauvignon Blanc)** | Touraine
Crisp, refreshing, mineral and hay
- 11 **Gassier "Cercius" 2011 (Grenache blanc blend)** | Languedoc
Medium-bodied with flint and some leesy goodness
- 11 **Argiolas "Costamolino" 2012 (Vermentino)** | Sardinia
Citrus fruits, tropical notes, and a smidge of basil
- 11 **Stadt Krems Grüner Veltliner 2012** | Kamptal, Austria
Med-full bodied Grüner with peach and plenty 'o white flowers
- 12 **True Myth Chardonnay Paragon Vineyards 2012** | Edna Valley, CA
Ripe tropical fruits, tree fruits, cream, and toast balanced with fresh acidity
- 13 **Borsao "Tres Picos" (Garnacha) 2011** | Campo de Borja
Sweet, ripe strawberry and cherry with lots of grip
- 13 **Annabella Pinot Noir 2012** | Carneros, CA
Fruit forward with strawberries and cherries a bit of earth and vanilla on the finish
- 12 **Chateau Unang 2009 (Rhône Blend)** | Côte de Ventoux
Darker fruits with a manly dose of funk and leather
- 8 **Falesco Sangiovese 2010** | Umbria
Ripe dark cherries and plums with lots of earthy-tobacco flavors
- 10 **Bisceglia "Terra di Volcano" (Aglianico) 2009** | Basilicata
Tons 'o grip with lemon rose petals, bitter chocolate, and mineral
- 12 **McCay Cellars Zinfandel 2010** | Lodi, CA
Loaded with Black raspberry compote and hazelnuts with soft round tannin
- 12 **Rock and Vine Cabernet 2011** | North Coast, CA
Well-balanced Cali cab with black currant, cedar and vanilla

COCKTAILS

9 The Butcher's Negroni

Flor de Caña 7 year | Blanc Vermouth | Suze | Lemon Peel

10 Sazerac

Aromatic Infused Rye | Absinthe | Sugar Cube | Peychauds Bitters | Lemon Peel

**Rye infused with bay leaf, black pepper, rosemary & thyme*

10 Lavender Margarita

Sauza Tres Generaciones | Egg White | Lavender Infused Simple | Lime

9 Bamboo Cocktail

Lemon Peel | Aromatic bitters | Angostura | Cognac | Pistachio Orgeat

9 Winter Whisky Sour

Canadian Whiskey | Five Spice Syrup | Lemon Juice | Egg White

9 Rosemary Gin & Tonic

House-made Rosemary Tonic Water | Bombay Gin

8 Mojito

Rum | Mint | Sugar | Soda

**optional seasonal mojito: cranberry chutney*

8 Pisco Sour

Machu Pisco | Simple Syrup | Lemon Juice | Egg White

8 Seasonal Punch

**Rotating punch depending upon the season*

COFFEE

3 Coffee | 2.75 Espresso | 3.5 Cappuccino | 3.5 Latte

2.75 Macchiato | 3.25 Cortado | 3.5 Mocha | 5 Hot Chocolate

TEA

Cheese

5

Greenhill Camembert | soft | cow's milk | sweet grass dairy | GA

Bonne Bouche | soft | goat's milk | Vermont creamery | VT

Ameribella | semi-soft | washed rind | raw cow's milk | Jacobs & Brichford | IN

Shepherds Blend | semi-soft | Cow, Goat & Sheep milk | Sid cook | WI

Cabra la Mancha | semi-firm | washed rind | goat's milk | Firefly farm | MD

Thomasville Tomme | semi-firm | raw cow's milk | sweet grass dairy | GA

Marissa | semi-firm | sheep's milk | Sid cook | WI

Dante | semi-hard | sheep's milk | Wisconsin Sheep Dairy cooperative | WI

Everton | hard | raw cow's milk | Jacobs & Brichford | IN

Asher Blue | raw cow's milk | sweet grass dairy | GA

Blue paradise | double cream | cow's milk | Hook's cheese company | WI

DESSERTS

7

Chocolate soufflé | goat cheese gelato

Apple braised in spices | ginger mascarpone mousse

Blackberries & Lychee cobbler | mint ice

Churros | mocha

Bacon-maple gelato

Grapes & Brie

DINNER

.Early winter menu (our first winter)

Steak tartare farmhouse egg grilled toasts	12
Ceviches white fish ahi tuna & ginger salmon & chipotle	12 14 12
Beef empanadas chimichurri	3 ea
Grilled butcher sausages with condiments	6
ea	
House ham & salami croquettes tartar sauce	8
Wild prawns in olive oil lemon hot chilies	12
Lamb marinated with Moroccan spices hummus harissa flat bread	14
Fennel confit with burrata & cocoa bacon basil balsamico di Modena .	12
Grilled calamari in “salsa verde” chili oil	10
Winter chicories grapefruit red onion dates asher blue	8
Chinese barbecued country style pork ribs	14
Thick-cut pastrami	9
Mussels steamed with lime, cilantro & hot chiles grilled rustic bread	12
Crispy pig tails sweet chili sauce	10
Flatbread duck confit cranberries caramelized onions arugula goat cheese	14
Steak frites, Hanger cut smoked butter with fried garlic fries	18
48-hours Ox brisket honey-ginger jus potato puree	18
Lamb saddle “berbere” apricot marcona almonds grilled okra	22
Butter-barbecued & slightly smoked chicken	21
Trout Milanese arugula D.O.P. Parmesan	18
Ratatouille “Au gratin”	9
Grilled Brussels sprouts soy butter garlic	8
Broccoli rabe in olive oil lemon shaved pecorino	7
Creamy polenta mascarpone sundried tomatoes	8
Roasted new potatoes garlic olives peppadews romesco	6
Baked beans apple wood bacon pickled cherry pepper	8
Fries potatoes sweet potatoes	5
Suckling pig (served daily @ 8p.m.)	
26	
All steaks from the Butcher counter are available	+50%

marinated olives5

Guacamole with poppy seeds & fresh

tortillas 8

MEAT CELLAR

Hams

. next summer,

at least.

We will list as they show up:

- Old spot Gloucester | Whistle pig hollow farm, MD

Berkshire | Wagon Wheel Ranch, MD

Ossabaw Island hog | Autumn olive farm, VA

Large Black (Country Ham) | Copper Penny Farms, MD

Tamworth (Speck) | Babes in the woods, VA

Cures

. . . winter's end.

Capocollo | Coppas Lomo | Speck | Bresaola

Salami

5

Chorizo Español | Saucisson sec | Chianti-Finocchiona | Porcini salami
Saucisson d’ Arles | Cinghiale espelette (wild boar) +2 | Loukaniko (lamb) +1

Terrines & pates

6

Smoked Bluefish rilette | Duck liver spread with port & cognac | Pate de campagne
Warm salted cod brandade | Pate forestiere | Foie gras terrine +6

Cheese

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- Greenhill Camembert | soft | cow’s milk | sweet grass dairy | GA

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- Chocolate soufflé | goat cheese gelato

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Blackberries & Lychee cobbler | mint ice

Churros | mocha

Bacon-maple gelato

Grapes & Brie

Castelvetrano olive oil 2

Bread basket | lime butter

4