

# STARTERS

## CHEESE

11 each or 19 for three

Clothbound Cheddar  
Greensboro, Vermont  
Fig Jam

Stilton  
Derbyshire, England  
Stilton Port Honey

Cave Aged Gruyère  
Lousanne, Switzerland  
Apple Rosemary Chutney

## MEATS

11 each or 19 for three

Prosciutto  
Dry-Cured Ham

Coppa Piccante  
Dry-Cured Pork

Finochiono  
Fennel Salami

## HOUSE MADE PÂTÉ

25 for three

The Western 14.5  
Cheddar & Jalapeño

Pork Rillettes 11  
Juniper & Anise

The Parisian 15  
Wild Boar, Mushrooms

## BUTCHER'S BOARD

Assortment of Cheeses,  
Meats, House Made Pâtés  
& Pickled Vegetables

36

## BUTCHER'S ROYALE

Assortment of Cheeses,  
Meats, House Made Pâtés  
& Pickled Vegetables

78

# APPETIZERS

Chilled Pea & Asparagus Soup	Tarragon Crème Fraîche	9.5
Shrimp Alonso	Chilled Shrimp, Sauce Piquant & Peekytoe Crab	21
Foie Gras Torchon	Candied Walnuts, Espelette Pepper & Toasted Challah	21.5
Baked Clams Andouille, Leeks & Bread Crumbs		19
White Bean Hummus	Toasted Country White	14
Steak Tartare*	Capers, Red Onions, Shaved Asparagus & Crispy Fried Egg	18.5
Buffalo Cauliflower	Celery, Blue Cheese	12
Beef Marrow & Oxtail Marmalade	Challah Toast & Fried Parsley	16.5
Seafood Salad	Shrimp, Lobster, Crab, Celery, Avocado & Tarragon Dressing	21
Fried Rock Shrimp	Lemon Cayenne	14.5

# SALAD

Butter Lettuce	Hearts of Palm, Garlic Croutons & Creamy Dijon Dressing	12
Roast Butternut	Arugula, Parmesan & Balsamic Vinaigrette	15
Caesars	Romaine, Parmesan Croutons, Anchovies	15
Beet & Goat Cheese	Kale, Watercress, Endives, Oranges and Candied Walnuts	16

# SPIT ROASTED

## HALF AMISH CHICKEN

Mustard, Riesling & Sage 26

## BUTCHERS SALAD

Romaine, Bacon, Spit Roasted Meats, Mushrooms \* Blue Cheese Vinaigrette 22.5

## PRIME RIB OF PORK

Apricot & Chile Jam 32

## PRIME RIB OF BEEF

Pan Drippings

Queens Cut 36  
9 ounce

Kings Cut 59  
16 ounce

# STOVE

Vegetable Risotto	Seasonal Fresh Vegetables	24
Scottish Salmon	Vermouth, Buttered Leeks & Dill	25.5
Bronzino	Gremolata	32
Cavatelli	House Made Pasta, Artichokes, Cherry Tomatoes, Rotisserie Chicken, Spinach	26.5
Red Snapper	Fennel & Citrus Salad, Tomato Vinaigrette	26
Veal Chop	Roast Tomato Chutney, Pesto	49
20 oz Steamed Lobster	Drawn Butter	39
Harlan's "Chicken Fried" Short Ribs	Dilly Beans & Sausage Gravy	26
The Ribbon Steak	8 oz. Hanger Steak, Green Peppercorn Sauce & Fries	34.5
32 oz. Bone-In Rib Eye (for 2)	Roast Shallot & Red Wine Sauce	95

5PM  
TO  
CLOSE

## SUNDAY SPECIAL

AND  
MONDAY  
TOO...

Fried Chicken Wings

BBQ Honey

17.00

# RAW BAR

Local Raw Oysters*	3.5
Local Raw Clams*	2.5
New Orleans Shrimp	6.5
1/2 Chilled Lobster	21

Plateau\* 91

3 New Orleans Shrimp, 6 West Coast Oysters,  
6 Local Oysters, 6 Local Clams & 1/2 Chilled Lobster

# BURGERS & CARVERY

Served with Pickled Cucumbers & Fries

The Beef Burger	Arugula, Beefsteak Tomato & Red Onion Relish	15.5
The Ox Burger	Open Faced, Oxtail Marmalade, Poached Egg & Challah Toast	26
The Shroom Burger	Roasted Mushrooms, Caramelized Onions, Gruyère & Arugula	17.5
The Ribbon "Dip"	Prime Rib, Caramelized Onion Broth	21
The Pig Club	Rotisserie Pork, Smoked Bacon & Provolone	17
The Chicken Sandwich	Tomato, Olives, Mozzarella, Pesto	17

# SIDES

Mashed Potato	8	Garlic & Sage Roast Fingerlings	8
French Fries	8	Spaetzle 'n Cheese	9
Grilled Zucchini & Thyme	7	Roast Carrots	8
Wild Mushroom Roast	12	Creamed Spinach	9
Sautéed Green Kale	8		

\*Consuming raw or under-cooked meat, seafood or eggs, may increase your risk of foodborne illness, especially in case of certain medical conditions.