

TAKE HOME PRIME CUTS FROM OUR BUTCHER SHOP ...

7 DAYS A WEEK FROM 11 AM - 7 PM

BEER SNACKS

- PICKLED EGGS** beets, onions ----- **2.**
- PICKLED AMERICANA SAUSAGE** ----- **4.**
- PICKLED PIG'S FOOT** ciabatta, herb salad, mayo- **8.**
- SMOKED SNACK STICKS** ----- **5.**
- RELISH TRAY** various pickles ----- **4.**
- SPICY CHEESE SNACK** fish pepper, green garlic, saltines ----- **4.**
- RABBIT SPREAD** ramp relish, toast ----- **5.**



FROM THE SALT HOUSE *to share*

- | | |
|--------------------|----------------|
| Corned Beef Tongue | Mortadella |
| Coppa | Nduja |
| Lebanon Bologna | Aged Andouille |
| Chorizo | Sopressata |

- PICK 3 -- 12.** **FULL BUTCHERS BOARD -- 24.**
- 24-MONTH COUNTRY HAM -- 16.**

SALADS

- ASPARAGUS!** chard, 24-mo. country ham, hard egg dressing ----- **11.**
- SPICY GREENS** pickled sweet peppers, feta dressing, croutons ----- **8.**
- POTATO SALAD** green garlic, pickles, dill, parsley, hard egg ----- **6.**
- SPRING** shaved asparagus, red leaf lettuce, mizuna, rocket, radish, spring garlic dressing- **7.**
- GRILLED ROMAINE HEARTS** buttermilk, bread crumbs, "Mountaineer" ----- **7.**



BUTCHER'S CUTS

Celebrating the under-appreciated cuts, simply presented to highlight individual textures and flavors (6 oz.).

Description includes: marbling, muscle location, recommended temperature.

- FLAT IRON** high, shoulder blade, medium ----- **15.**
- TRI-TIP** high, bottom sirloin, medium rare ----- **15.**
- BAVETTE** moderate, belly, medium ----- **16.**
- BARREL** lean, knuckle, medium rare ----- **14.**
- PORK BLADE STEAK** high, shoulder blade, medium well -- **12.**

BONE-IN CENTER CUTS

- 10 OZ. PORK CHOP** griddled sweet potatoes, napa cabbage slaw, porter mustard-- **28.**
- 7 OZ. LAMB PORTERHOUSE** grilled asparagus, romaine hearts, ramp-mint relish ----- **28.**

VARIETIES

Organ meats and off-cuts are generally overlooked. We regard these as delicacies that showcase our commitment to the whole animal.

- HEARTS & SKIRTS** chicken hearts, pork skirts, fish pepper, toasted garlic, cilantro, spicy greens ----- **10.**
- SMOKED HAM HOCK** celery root slaw, griddled carrots, apple jam ----- **22.**
- SMOKED SPARE RIBS** mustard barbecue ----- **15.**
- HOG ON A LOG** pork belly, stewed pinto beans, herbs, apple jam, bread crumbs ---- **12.**
- GUINEA HEN** hominy, stewed tomatoes, poblanos ----- **28.**

SAUSAGES

The art of utilization across cultures and traditions.

Tomato relish & porter mustard.

- FARMHOUSE** ----- **8.**
- MUTTON SAUSAGE** ----- **8.**
- WEISSWURST** ----- **9.**
- AMERICANA SAUSAGE** ----- **8.**
- EARLS** ----- **8.**
- BLOOD SAUSAGE** fried egg, toast, pepper jam -- **12.**

HEARTH VEGETABLES

GRILLED AND GRIDDLED

- CARROTS -- 4.** **SWEET POTATOES -- 5.**
- BEETS -- 4.** **GRIDDLED POTATOES -- 4.**
- CHARRED RED ONIONS -- 3.** **SCALLIONS -- 4.**
- ASPARAGUS & RAMPS! -- 7.**

ON THE SIDE

- | | |
|--|---|
| SLOW-COOKED ONIONS & GARLIC ----- 3. | BAKED BEANS local beans, bacon, molasses ----- 7. |
| STEWED WHEAT BERRIES ----- 6. | STEWED WOOD-ASH HOMINY tomato, poblano- 7. |
| BRAISED GREENS smoked ham hocks ----- 6. | NAPA CABBAGE SLAW ----- 4. |



BEERS ON DRAUGHT

— Pony (5oz) / Glass —

GRISETTE.....3.5/7.5

Farmhouse Ale / Sly Fox / Pottstown, PA / 16oz. / 5.6%
Belgian-style farmhouse ale brewed with barley and wheat.

PENDULUM PILS.....2./6.5

Pilsner / RavenBeer / Balto., MD / 16oz. / 4.5%
Velvet malt taste balanced with a clean hop bitterness.

SCORCHER Nº366.....3./7

Pale Ale / Brooklyn / Brooklyn, NY / 16oz. / 4.5%
Easy drinking pale with citrus and pine notes.

MEAL TICKET.....3./7.5

American Wheat / Public Works / Balto., MD / 23oz. / 5%
Tangy wheat beer brewed in Waverly with American citrus hops.

WHITE SUN.....3./7.5

Belgian Wit / Weyerbacher / Easton, PA / 16oz. / 4.6%
Hints of coriander, orange peel, finishing with a slight tang.

SEISON.....3./7

Belgian Pale Ale / Sixpoint / Brooklyn, NY / 16oz. / 6.6%
Spicy yeast collides with a bursting of citrus hops.

ROYAL WEISSE.....2.5/7

Hefeweizen / Sly Fox / Pottstown, PA / 23oz. / 5.6%
Clove and honey dominate this Bavarian-style classic.

UNDERDOG.....2./6.5

Pale Lager / Flying Dog / Frederick, MD / 16oz. / 4.7%
Flavorful lager with crisp hop character.

OLD PRO.....3./7

Gose / Union / Balto., MD / 13oz. / 4.8%
Light bodied tart ale with salt. Try it with WP persimmon syrup!

BROOKLYN LAGER.....2./6.5

American Lager / Brooklyn / Brooklyn, NY / 16oz. / 5.4%
Strong malt character with refreshing bitterness and floral hop aroma.

COVENTRY NITRO.....3.5/7

Bitter / Oliver's / Balto., MD / 16oz. / 6%
Robust in flavor, silky smooth in mouth feel.

BROWN ALE.....2./6.5

American Brown Ale / Brooklyn / Brooklyn, NY / 16oz. / 5.6%
English roasted malts with a generous hop aroma

COCKTAILS

HOP TONIC DC gin, hop tincture, verjus, tonic.....10.

PARABOLA Dry-hopped whiskey, nectarine syrup, verjus, orange bitters.....12.

REMINGTONIAN PA-style rye whiskey, maple, house & orange bitters, hop rinse.....10.

THE HEARTH Smokey UT whiskey, NC Single Malt, wort, CA Sweet Vermouth, maple, house bitters.....12.

FARM BEER

— Highlights of the region by the glass —

BACKWOODS BRIGADE

Smoked Farmhouse Ale / Frey's Brewing / Mt. Airy, MD / 16oz / 4.7%
Earthy, slightly pungent, & a bit of smoke.

2./5.

HUGH MALONE.....4./8.

Belgian-style IPA / Allagash / Portland, ME / 16oz. / 7.8%
Intense hop flavor with crisp, dry finish.

DOUBLE DUCKPIN.....4./7.5

Double IPA / Union / Balto., MD / 16oz. / 8.5%
Subtle malt with 10 frames of earthy, citrus, and stone fruit bitterness.

EXTRA SPECIAL ALE.....2.5/6.5

Extra Special Bitter / Yards / Philly, PA / 16oz. / 6%
Caramel malt backbone with English hop spiciness.

HOP SUN.....2./7.

Pale Wheat Ale / Southern Tier / Lakewood, NY / 23oz. / 5.1%
Light & tangy with a refreshing lemon rind & pine bitterness.

TAVERN PORTER.....2.5/7

Strong Porter / Yards / Philly, PA / 16oz. / 7%
Roasted malt and molasses go great with meat cooked over wood.

IPA.....3./7.

India Pale Ale / Peak Organic / Portland, ME / 16oz. / 5.4%
Assertive hop-forward aroma and bitterness using American hops.

CIDER

CELEBRATION DRAUGHT, Distillery Lane / Jefferson, MD / 7.5%.....6.

TEETOTALERS

SODA POP.....4.

Cola / Diet Cola / Root Beer / Ginger Ale

ICED TEA.....3.

Black / Crimson

NECTAR.....3.

Sweet nectarine, verjus, honey

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BALTIMORE

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FRI-SAT. 5-11 PM

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RED ON DRAUGHT

— By the Glass —

SANGIOVESE Stolpman Vineyards / CA.....6.

RHONE BLEND Tablas Creek / CA.....6.

WHITE ON DRAUGHT

— By the Glass —

SAUVIGNON BLANC Tangent / CA.....6.

RIESLING Gotham Project / NY.....6.