

# SNACKS & BITES

<b>JUMBO BAVARIAN PRETZEL</b> VERMONT CHEDDAR BECHAMEL AND BAVARIAN STYLE MUSTARD	10	<b>SHORT RIB TACOS</b> 3 FLOUR TORTILLAS / PICO DE GALLO / CHIPOTLE CREMA / QUESO BLANCO	12
<b>POLISH PIEROGIES</b> PAN SEARED/CHEDDAR CHEESE & POTATO/ HOUSE SOUR CREAM SAUCE	8	<b>CONFIT CHICKEN WINGS</b> HOUSE/BUFFALO/MONGOLIAN/ THAI CHILI/ CELERY/CHOICE OF RANCH OR BLUE CHEESE	12
<b>BRISKET PIEROGIES</b> SLOW COOKED BRISKET / BEER DEMI GLACE / CARMELIZED ONIONS / HOUSE SOUR CREAM SAUCE	12	<b>MONGOLIAN DUCK WINGS</b> ROOT BEER GLAZE/SESAME SEED/ CHIVES/HOUSEMADE RANCH	12
<b>POLISH KEILBASA QUESADILLA</b> SMOKED KEILBASA/CHEDDAR/ PICO DE GALLO	12	<b>MEDITERRANEAN MEZZE</b> HOUSE MADE ASSORTED HUMMUS / PITA / CRUDITÉ	12
<b>POUTINE</b> HOUSE CUT FRIES/ CHEESE CURDS/ GRAVY	12	<b>CURED MEAT N' ARTISANAL CHEESE BOARD</b> DAILY SELECTION OF 3 MEATS/ 2 CHEESES/GRILLED BREAD	29
<b>AHI POKE</b> SUSHI GRADE TUNA/ HOUSE POKE SAUCE/ WAKAME SALAD	15	<b>VEGAN TOSTADA</b> SMASHED AVOCADOS BLENDED WITH SMOKED JACKFRUIT/CRISP CORN TORTILLAS/PICO DE GALLO	12 

# SIGNATURE MEATS & ENTREES

<b>TOMAHAWK</b> FRESH FROM OUR MEAT CASE AVERAGE WEIGHT 35-48 OZ. <i>MINIMUM COOK TIME 40 MIN.</i>	2.35/OZ	<b>MARINATED FLANK STEAK</b>	19
<b>MIXED GRILL PLATTER</b> BUTCHER CUT STEAK/ FRESH BEER BRATWURST/ GRILLED BONELESS THIGHS/ CHIMICHURRI	28	<b>BUTCHER'S CUT STEAK</b>	18
<b>8OZ FILET MIGNON</b>	40	<b>BELL &amp; EVAN'S® OVEN ROASTED CHICKEN</b> HERBED ROASTED ORGANIC HALF CHICKEN / MASHED POTATOES	18
<b>14OZ NY STRIP (BONELESS)</b>	40	<b>FISH AND CHIPS</b> HADDOCK /CRISPY FRIES/ SMOKED ONION TARTAR SAUCE	15
<b>PRIME RIBEYE</b>	39	<b>GRILLED VEGETABLE BOARD</b> SEASONAL VEGETABLES / CIABATTA / BALSAMIC GLAZE	17 

# BURGERS

SERVED ON OUR BRIOCHE BUN WITH A CHOICE OF FRIES OR SIDE SALAD  
Sweet Potato Fries \$2 extra

<b>PRIME SIRLOIN</b> PRIME GRADE CERTIFIED ANGUS BEEF	12	<b>TURKEY BURGER</b> AMISH TURKEY/ PORCINI POWDER/ GARLIC	13
<b>GRASS FED</b> RAISED ON 100% NON-GMO GRASS PASTURES	13	<b>SIGNATURE BUTCHER SHOP</b> BRISKET / SHORT RIB/ CHUCK EYE SECRET SAUCE/ CHARRED ONIONS/ TOMATO / CHEDDAR CHEESE	15
<b>JALAPENO &amp; CHEDDAR</b> AGED VERMONT CHEDDAR AND FRESH JALAPEÑO MIXED INTO THE PATTY	13	<b>VEGGIE BURGER</b> LENTILS/WALNUTS/ VEGGIES/ SPICES/ TOPPED WITH SWEET SOY	12
<b>BACON &amp; GORGONZOLA</b> APPLEWOOD SMOKED BACON AND GORGONZOLA MIXED INTO THE PATTY.	13		

All burgers will be cooked medium unless otherwise specified  
\*Consists of 2 cuts of meat, can only be cooked medium or higher

# ADD-ONS

<b>SAUTEED MUSHROOMS</b>	2	<b>JALAPENOS</b>	1
<b>CARMELIZED ONIONS</b>	1	<b>GOAT CHEESE</b>	2
<b>AVOCADO</b>	2	<b>GORGONZOLA CHEESE</b>	3
<b>FRIED ORGANIC EGG</b>	2	<b>CHEESE</b>	1
<b>APPLEWOOD BACON</b>	2	<b>CHEDDAR/PROVOLONE/ SWISS/PEPPER-JACK</b>	

# SANDWICHES

CHOICE OF FRIES OR SIDE SALAD/ SWEET FRIES  
\$2 EXTRA

<b>CLUB SANDWICH</b> ROASTED TURKEY/BACON/ LETTUCE/ TOMATO/ VERMONT MAPLE MAYO/ SWISS/AVOCADO/WHITE BREAD	14	<b>GRILLED SOUTHWESTERN CHICKEN</b> SPICY BUTCHER RUB/CHIPOTLE CREMA/ PEPPER-JACK/AVOCADO/LETTUCE/ TOMATO/ONION/BRIOCHE BUN	13
<b>FRENCH DIP</b> THINLY SHAVED PRIME ROAST BEEF/ SWISS/HERBED AU JUS/ HORSEY SAUCE	15	<b>BBQ BUTCHER SANDWICH</b> APPLEWOOD SMOKED PORK & BRISKET/ MUSTARD BBQ SAUCE/ PEPPER JACK CHEESE/ PICKLED RED ONION/BRIOCHE BUN	14

# FROM THE GARDEN

\$10

ADD: STEAK 9 / CHICKEN 6  
SALMON 7 / TUNA POKE 8

VEGAN OPTIONS AVAILABLE 

<b>BUTCHER SHOP</b> GORGONZOLA/AVOCADO/ CHERRY TOMATOES/TOASTED ALMONDS/ SHERRY VINAIGRETTE	
<b>ROASTED BEETS</b> GOAT CHEESE/CANDIED WALNUTS/ ARUGULA/WALNUT VINAIGRETTE	
<b>COBB SALAD</b> AVOCADO/BLUE CHEESE/TOMATOES/EGG	
<b>CAESAR</b> ROMAINE/PARMESAN/CROUTONS/ HOUSEMADE CAESAR DRESSING	

# SAUSAGES

Served on a Pretzel Stick with side of  
Sauerkraut and Caramelized Onions.  
SERVED W/ FRIES OR SALAD  
SWEET POTATO FRIES \$2 EXTRA

<b>SAUSAGE PLATTER</b> CHEF'S SELECTION OF 4 SAUSAGES/ SAUERKRAUT/CARMELIZED ONIONS/ PRETZEL BUN	30
<b>HUNGARIAN</b> MILD CHORIZO STYLE	12
<b>CHEF'S SELECTION</b>	12
<b>SMOKED POLISH KIELBASA</b> GARLIC/MARJORAM CARAWAY	12
<b>BEER BRATWURST</b> AWARD WINNING RECIPE	12
<b>JALAPENO CHEDDAR</b> FRESH JALAPEÑO / VERMONT CHEDDAR	12

# HOT DOGS

ALL BEEF FOOT LONG  
SERVED W/ FRIES OR SIDE SALAD

<b>NEW YORK</b> 11 SAUERKRAUT/MUSTARD	<b>KOBE</b> 13 SAUERKRAUT/ TOMATO JAM
<b>GERMAN</b> 12 KNOCKWURST/ PRETZEL STICK/ SAUERKRAUT/ ONIONS	<b>SOUTHWEST</b> 13 CHIPOTLE CREMA/ PICO/ AVOCADO/ SHREDDED CHEDDAR

# SIDES

<b>BRUSSELS SPROUTS</b>  SEA SALT / CITRUS	7
<b>HOUSE MASHED POTATOES</b> CREAM / BUTTER	7
<b>SWEET POTATO FRIES</b> HONEY DILL MAYO	6
<b>HOUSE MADE FRIES</b>	5
<b>SIDE SALAD/ CAESAR</b>	5
<b>SEASONAL VEGETABLES</b>	7
<b>SPINACH GRATIN</b> SHALLOTS/ BESCHAMEL / PARMESAN/ BREADCRUMBS	7
<b>BUTCHER SHOP MAC &amp; CHEESE</b> HOUSE MADE SPAETZEL/ VERMONT CHEDDAR BECHAMEL/ BACON	7

# KIDS MENU

\$9

INCLUDES FOUNTAIN DRINK

<b>GRILLED CHEESE</b> SOURDOUGH/ CHEDDAR/ HOUSE MADE FRIES	<b>HOT DOG</b> ALL BEEF/ HOUSE MADE FRIES
<b>CHICKEN FINGERS</b> ORGANIC/ HOUSE MADE FRIES	<b>KIDS CHEESEBURGER</b> HOUSE MADE FRIES