

THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB
NYBUTCHER.COM

Hours: MON-THURS 10-8
FRI & SAT 10-9
SUN 12-6

LET'S BEGIN — CHARCUTERIE — WINGS — LARGE PLATES — SIDES

CHARCUTERIE BOARD 22
*Chef selected meat & cheese,
house made jam, olives and nuts*

PICKLE & PORK BOARD 17
*Selection of house made sausages
and pickles served with Old Brooklyn
Mustard*

WINE NOT ADD A FLIGHT?
See back for wine flight options

IN-HOUSE SMOKED WINGS 9 
*Six wings served with celery & carrots.
Choose either Honey Sriracha or BBQ sauce*

Wednesdays are \$1 Wings
Minimum of 4 per order

STEAK FLIGHT 23
Chef selected cuts prepared three ways

BUTCHER CRABCAKES 23
Two cakes, chili aioli

SOUTHWESTERN SMOKED PORK FLATBREAD 12
*House smoked pork, corn,
jalapeños and Monterey Jack cheese*

CHICKEN PESTO FLATBREAD 11
Topped with Spring mix and bacon

SIDE SALAD 5 

ROASTED VEGETABLES 6 
With tallow

LOADED POTATO SALAD 6 

DUCK FAT POTATOES 6 

TWICE BAKED POTATO 3 

SALADS & SMALL PLATES — BETWEEN THE BREAD

BALSAMIC FALL SALAD 10 
*Mixed greens, cranberries,
Goat cheese and walnuts*

CAESAR SALAD 9 
Add a choice of protein to any salad:
grilled salmon 6 steak 7 shrimp 6
chicken salad 6 chicken 5

STUFFED MUSHROOMS 11 
House made sausage & hint of cheese

SMOKED DEVEILED EGGS 9 
Topped with jalapeno bacon

UMAMI SENSATION SLIDERS 11 
*Two sliders from signature grind, onions,
Gouda cheese, Soul to Belly black garlic mayo*

CHILI 8 
With cheddar cheese and onions

MIDTOWN MEATBALL 12
Marinara, provolone, mozzarella

TYBEE "WUORI" BLT 12 
Turkey, pesto mayo, bacon, lettuce, tomato

ROSWELL REUBEN 12 
*Corn beef, pastrami, Swiss cheese, sauerkraut,
Russian dressing*

SANDY SPRINGS STEAK 13 
Steak, peppers, onions, mozzarella, chili aioli

SAUSAGE & PEPPER HOAGIE 11 
*House made sweet Italian sausage, sauteed
peppers and onions, marinara, provolone*

Meatball
Monday
only \$5

WHY WE'RE FAMOUS
PICK YOUR VERY OWN STEAK OR
FRESH CATCH FROM THE BUTCHER'S
COUNTER

*Priced per pound plus \$15 cooking fee, includes
choice of one side.*

Add: Stuffed Mushrooms \$5 | Shrimp \$6

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg. May increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preferences.

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wines by the glass

WHITES

Black Cottage Sauvignon Blanc	11
"Rotating" White Pinot Noir	11
Sassoregale Vermentino	9
Lugana Italian White	9

REDS

Sella Antica Super Tuscan	10
Caymus Walking Fool	12
Caymus Red Schooner: <i>Transit #3 from Australia</i> <i>Or</i> <i>Voyage #11 from Argentina</i>	13
Send Nudes Pinot Noir	11
Chop Shop Cabernet	12
Lamole di Lamole Chianti	11
Caymus Napa Valley Cabernet	32

FLIGHTS 2oz of each wine

Viva Italia <i>Sassoregale Vermentino, Ca'Maiol Lugana, Sella Antica Super Tuscan Blend, Lamole di Lamole Chianti Classico</i>	14
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Caymus Around the World <i>Caymus Suisun Walking Fool, Red Schooner Transit #3 and Voyage #11</i> ADD CAYMUS NAPA CABERNET FOR +\$11	17
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draft beer

Variant Lumen Lager <i>German Helles Lager</i>	7
Variant Cashmere IPA <i>Hazy IPA</i>	9
Bell's Amber <i>Amber Ale</i>	8.5
Round Trip Seasonal	8.5
Printer's Ale Dylux <i>American Light Lager</i>	6
Allagash White <i>Belgian Wheat Beer</i>	8

bottles & cans

Coors Banquet	4
Narragansett Lager	4
Classic City Lager	4.5
Narragansett Fresh Catch	5
Yuengling Black & Tan	5
Founder's Mortal Bloom IPA	5.5
Creature Comforts Tropicalia	5.5
Voodoo Ranger Juicy IPA	7

non-alcoholic

Various Coca-Cola Sodas, Teas,
Lemonade and Sparkling Waters
Craft Georgia Cola

*Enjoy any bottle off our shelf
with no corkage fee

*Ask about our monthly
Wine Club