

★ ★ ★ | THE NEW YORK BUTCHER SHOP

& Wine Bar
EAST COBB · GEORGIA

NYBUTCHER.COM

→ @NYBUTCHEREASTCOBB ←



PROUDLY SERVING
CERTIFIED ANGUS BEEF®
BRAND

LET'S BEGIN

CHARCUTERIE BOARD 24

Chef selected meat & cheese, house made jam, olives and nuts

Pair with **POUR DECISIONS FLIGHT**

PICKLE & PORK BOARD 19

Selection of house made sausages and pickles served with Cleveland Mustard

Pair with **LEFT COAST WHITE PINOT NOIR**

CRAB STUFFED SHRIMP 21

Jumbo shrimp, lump crab stuffing, white wine lemon butter sauce

Pair with **HARKIN CHARDONNAY**

IN-HOUSE SMOKED WINGS 14

Eight wings served with celery.

SAUCE: **HONEY SRIRACHA · BBQ · HOT**

Pair with **CAYMUS WALKING FOOL**

SALADS & SMALL PLATES

COBB SALAD 13

Mixed greens, tomatoes, pickled red onions, blue cheese, pecan bacon, avocado, egg, white balsamic vinaigrette

Pair with **LEFT COAST WHITE PINOT NOIR**

CAESAR SALAD 10

Romaine hearts, shaved Parmesan, croutons, Caesar dressing

Pair with **ANDREA FELICI VERDICCHIO**

Add to any salad

8 OZ GRILLED CHICKEN \$6 4 OZ FAROE ISLAND SALMON \$8
CRAB CAKE \$10 6 OZ STEAK \$8 FIVE SHRIMP \$8

STUFFED MUSHROOMS 11

House made sausage & hint of cheese

Pair with **NINO NEGRI VALTELLINA**

SMOKED DEVILED EGGS 11

Topped with jalapeño bacon

Pair with **ROTATING SPARKLING**

UMAMI SENSATION SLIDERS 12

Two sliders from signature grind, onions, Gouda cheese, black garlic mayo

Pair with **DEVIL'S CANDY NAPA RED BLEND**

SMOKED SALMON DIP 9

Smoked in-house Faroe Island salmon with everything but the bagel crostinis

(WHEN ALL YOU WANT IS A SNACK)

Pair with **PUIATTI SAUVIGNON BLANC**



Why We're Famous

PICK OUT YOUR OWN STEAK

Price per pound + \$15
cooking fee · includes your
choice of side

ADD 4 STUFFED MUSHROOMS \$6 ·
2 CRAB STUFFED SHRIMP \$6 ·
CRAB CAKE \$11

FROM THE BUTCHER · LARGE PLATES

featuring Certified Angus Beef® brand

STEAK FLIGHT 24

Chef selected cuts prepared three ways:
sautéed onions, in-house made cowboy butter
and in-house chimichurri

Pair with **THE WINES OF CAYMUS FLIGHT**

WAGYU FILET 35

Black Opal Wagyu, 8-9 marble score, 8 oz

Pair with **CAYMUS NAPA VALLEY CABERNET**

KANSAS CITY CUT 25

Bone-in Kansas City strip, NY Butcher
seasoning, cowboy butter, beef tallow
(Friday - Sunday, while supplies last)

Pair with **BONANZA VINEKEEPER NAPA CAB**

BUTCHER CRABCAKES 23

Two cakes, chili aioli

Pair with **PUIATTI SAUVIGNON BLANC**

BETSY'S COUNTRY PORK CHOP 20

Prime bone-in chop, smoked apples, goat
cheese mashed potatoes

Pair with **SEND NUDES PINOT NOIR**

FAROE ISLAND SALMON 26

Spicology Smashing Salmon rub, beurre
blanc sauce, roasted broccolini

Pair with **HARKIN CHARDONNAY**

PORK MILANESE 23

Prime pork chop pounded, seasoned panko
breaded, pan fried, baby arugula, blistered
tomatoes, banana peppers, white wine lemon
butter sauce

Pair with **ANDREA FELICI VERDICCHIO**

BETWEEN THE BREAD

all sandwiches are served with kettle chips

SMOKED RIBEYE FRENCH DIP 19

Smoked ribeye with provolone and our 24-
hour au jus, served with horseradish sauce

Pair with **BONANZA VINEKEEPER NAPA CAB**

SANDY SPRINGS STEAK 16

Steak, peppers, onions, mozzarella, chili
aioli

Pair with **CAYMUS TRANSIT 3**

MIDTOWN MEATBALL 12

(Our famous meatball hoagie) Marinara,
provolone, mozzarella

Pair with **NOTRE DAME DES PALIÈRES**

TYBEE "WUORI" BLT 12

Turkey, pesto mayo, bacon, lettuce, tomato

Pair with **HARKIN CHARDONNAY**

GRILLED SALMON & AVOCADO ... 13 BLT SLIDERS

Grilled Faroe Island salmon, smoked pecan
bacon, avocado, tomato, arugula, garlic
chili aioli

Pair with **SEND NUDES PINOT NOIR**

ROSWELL REUBEN 13

Corned beef, pastrami, Swiss cheese,
sauerkraut, Russian dressing

SUBSTITUTE COLESLAW INSTEAD OF CHIPS \$3

Pair with **NINO NEGRI VALTELLINA**

SIDES

SIDE SALAD OR CAESAR ... 5

ROASTED VEGETABLES 6

BROCCOLINI 6

DUCK FAT POTATOES 6

TWICE BAKED POTATO 3

COLESLAW 4

SIDE OF CHIPS 1.5

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We use our made in-house beef tallow for our cooking oil

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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Weekly Specials

Meatball Monday
**\$6 MEATBALL
HOAGIES**

\$3 SELECTED DRAFTS
\$5 SELECTED WINES
ALL DAY MONDAY

Tuesday
**SAUSAGE, PEPPERS
& ONION HOAGIE**
\$6

*Served with
provolone cheese*

Wednesday
\$1 WINGS

Thursday
**BUTCHER SHOP
LASAGNA \$10**

WINES BY THE GLASS

Whites

"ROTATING" SPARKLING 9
Ask your server about this week's bubbles

PUIATTI SAUVIGNON BLANC 13
Friuli, Italy · crisp, bright citrus, fresh herbs

ANDREA FELICI VERDICCHIO 12
2024 · Marche, Italy · lemon zest, almond, clean finish

LEFT COAST WHITE PINOT NOIR 12
Willamette Valley, Oregon · a white wine from Pinot Noir grapes; peach, pear, bright

HARKIN CHARDONNAY 10
California · barrel fermented; rich, buttery, hint of vanilla

NON-ALCOHOLIC

CRAFT GEORGIA COLA

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

Reds

BONANZA VINEKEEPER NAPA CAB 12
By Caymus · Cabernet Sauvignon; ripe dark fruit, smooth

NOTRE DAME DES PALIÈRES 9
Sablet Rouge · Les Olivets · Rhône, France; red berries, spice

NINO NEGRI QUADRIO VALTELLINA 11
Lombardy, Italy · Nebbiolo; cherry, rose, earthy

SEND NUDES 13
Sonoma Coast Pinot Noir · light, red cherry, silky

DEVIL'S CANDY NAPA RED BLEND 16
Napa Valley · bold, dark fruit, velvety

CAYMUS WALKING FOOL 13
Suisun Valley red blend · jammy, dark berries, spice

CAYMUS TRANSIT 3 14
Red Schooner by Caymus · Australian red blend; plush, ripe fruit

CAYMUS NAPA VALLEY CABERNET 32
Napa Valley · rich, velvety, dark fruit, cocoa

Wine Flights

2 oz of each wine

POUR DECISIONS \$16

Puiatti Sauv Blanc, Andrea Felici Verdicchio, Notre Dame Sablet Rouge, Nino Negri Valtellina

THE WINES OF CAYMUS \$19

Caymus Walking Fool, Bonanza Winekeeper Napa Cabernet, Transit 3

ADD CAYMUS NAPA CABERNET FOR +\$11



BEER

Draft

VARIANT ROTATING DRAFT 8
Roswell, GA · ask your server what's pouring

VARIANT CASHMERE IPA 9
Hazy IPA · soft, juicy, tropical

CC TROPICALIA 8
American IPA · Athens, GA; tropical, citrus

RHINEGEIST 8.5
Cincinnati, OH · ask your server what's pouring

MONDAY NIGHT LAGER 7
Atlanta, GA · crisp, clean

ALLAGASH WHITE 8
Belgian Wheat Beer · orange peel, coriander

Bottles & Cans

NARRAGANSETT LAGER 4
Classic American lager · light, crisp

ROTATING STOUT 7.5
Rich, roasty · ask your server

CLASSIC CITY LAGER 4.5
Athens, GA · easy drinking, crisp

HIGHLAND DAYCATION 6.5
Session IPA · Asheville, NC; light, citrusy

ALLAGASH (ROTATING) 6.5
Ask your server what's in the cooler

CREATURE COMFORT FLASH CAT 7.5
Imperial IPA · big, hoppy, 8% ABV

WESTBROOK BEER TO DRINK WHEN OUTSIDE 5
American lager · light, refreshing

VOODOO RANGER 7
New Belgium IPA · hoppy, citrus, piney

WWW.NYBUTCHER.COM

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Located in The Avenue East Cobb

