

★ ★ ★ | THE NEW YORK BUTCHER SHOP

& Wine Bar
MILTON · GEORGIA

NYBUTCHER.COM

→ 678-250-5499 ←



PROUDLY SERVING
CERTIFIED ANGUS BEEF®
BRAND

LET'S BEGIN

CHARCUTERIE BOARD 24

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

SAUSAGE & PEPPERS 9 / 12

House made Craft Italian sausage with peppers and onions, white wine broth

ONE SAUSAGE \$9 · DOUBLE IT \$12

CRAB STUFFED SHRIMP 21

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

SALADS & SMALL PLATES

COBB SALAD 13

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

CAESAR SALAD 10

Romaine hearts, shaved Parmesan, croutons, Caesar dressing

Add to any salad

CRAB CAKE \$10 FIVE SHRIMP \$8 4 OZ SALMON \$7

6 OZ STEAK \$8 8 OZ CHICKEN BREAST \$6

STUFFED MUSHROOMS 11

House made sausage & hint of cheese

SMOKED DEVILED EGGS 11

Topped with jalapeño bacon

Weekly Specials

Monday STEAK BURGER \$8

House ground, roasted onions, arugula, tomato, black garlic aioli

ADD CHEDDAR, PROVOLONE OR MOZZARELLA \$1 · ADD
PECAN BACON \$2

Wednesday \$1 WINGS

\$4 SELECTED DRAFTS · \$5 SELECTED GLASSES OF WINE

Thursday BUTCHER SHOP LASAGNA \$10



IN-HOUSE SMOKED WINGS 14

Eight wings served with celery.

SAUCE: HONEY SRIRACHA · BBQ · HOT

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

WAGYU FILET 35

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

BUTCHER CRABCAKES 23

Two cakes, chili aioli

BETSY'S COUNTRY PORK CHOP 20

Prime bone-in pork chop, old school style with smoked apples and mashed potatoes

FAROE ISLAND SALMON 23

NY Butcher rub seasoning, served over roasted broccolini

PORK MILANESE 23

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

BETWEEN THE BREAD

SMOKED RIBEYE FRENCH DIP 19

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

STEAK BURGER 13

House ground, roasted onions, arugula, tomato, black garlic mayo

ADD CHEDDAR, PROVOLONE OR MOZZARELLA \$1 ·

ADD BACON \$2

SANDY SPRINGS STEAK 16

Steak, peppers, onions, mozzarella, chili aioli

MIDTOWN MEATBALL 12

Seasoned for 48 hours, ground in house & hand rolled. Marinara, provolone, mozzarella

SIDE OF TWO MEATBALLS & SAUCE, NO BREAD \$10

GRILLED SALMON & AVOCADO BLT 14

Grilled Faroe Island salmon, smoked pecan bacon, avocado, tomatoes, arugula, garlic chili aioli, white balsamic vinaigrette, potato roll

ROSWELL REUBEN 13

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

CRISPY CRAB CAKE SANDWICH 12

Served on a potato roll with chili aioli

SIDES

VAMPIRE FRIES 6

Roasted garlic confit oil with Parmesan cheese

ROASTED VEGETABLES 6

With tallow

DUCK FAT POTATOES 6

Roasted potatoes with duck fat

BROCCOLINI 6

Roasted with Parmesan cheese

MASHED POTATOES 6

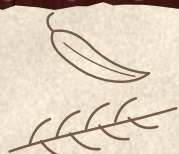
SIDE SALAD 5

Garden or Caesar

TWICE BAKED POTATO 3

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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

"ROTATING" SPARKLING	9
THE NED SAUVIGNON BLANC	11
<i>Marlborough, New Zealand</i>	
PUIATTI SAUVIGNON BLANC	13
ANDREA FELICI VERDICCHIO	12
<i>2024</i>	
LEFT COAST WHITE PINOT	12
HARKIN CHARDONNAY	10
SUBMISSION CHARDONNAY	10
POST & BEAM CHARDONNAY	18
LES DOMAINES DE LA TASSEE D'OR	12
<i>Bourgogne Blanc 2023</i>	

Reds

BONANZA VINEKEEPER NAPA CAB	12
NOTRE DAME DES PALIÈRES	9
<i>Sablet Rouge · Les Olivets</i>	
NINO NEGRI QUADRIO VALTELLINA	11
KATHERINE	14
<i>Alexander Valley</i>	
THE HYPE RED BLEND	14
DEVIL'S CANDY NAPA RED BLEND	16
CAYMUS WALKING FOOL	13
CAYMUS TRANSIT 3	14
TEXTBOOK CABERNET NAPA	21
CAYMUS NAPA VALLEY CABERNET	32

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 +\$12



BEER

Draft

VARIANT ROTATING DRAFT	8
VARIANT CASHMERE IPA	9
<i>Hazy IPA</i>	
CC TROPICALIA	8
<i>American IPA</i>	
ROUND TRIP SEASONAL	8.5
CLASSIC CITY LAGER	6
ALLAGASH WHITE	8
<i>Belgian Wheat Beer</i>	

Bottles & Cans

NARRAGANSETT LAGER	4
HIGHLAND DAYCATION	6.5
<i>Session IPA</i>	
ALLAGASH SURF HOUSE LAGER	6.5
CREATURE COMFORT FLASH CAT	7.5
LEFT HAND MILK STOUT	7.5

NON-ALCOHOLIC

CRAFT GEORGIA COLA

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

Sundays

*Our wine bar is closed on Sundays
for private events*

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