

nybutcher.com



@nybutcherwinebar



Rare Quality. Well Done Service.

SHAREABLES

BUTCHER'S BRISKET & PORK BELLY BURNT ENDS



Prime brisket, premium pork belly burnt ends, Tomey's BBQ glaze, house slaw, garlic chili aioli 16

WAGYU TEASER*

Arugula, shaved parmesan, truffle aioli, wild mushrooms 25

HOUSE SMOKED WINGS



Dry rub, Tomey's BBQ glaze, or Spicy Harissa, celery, ranch 14

FARMHOUSE BACON

Arugula, candied onions 14

SAUSAGE & PEPPERS

House-made craft sausage, peppers & onions, white wine broth one sausage 9 / double up 12

CHARCUTERIE BOARD

Assorted cured meats, gourmet cheeses, accompaniments, lavosh crackers 24

MEATBALLS POMODORO

House-made, polenta cake, pomodoro sauce, mozzarella, parmesan, fresh basil 13

SAUSAGE STUFFED MUSHROOMS

House-made craft sausage cheese stuffing, white wine lemon butter sauce 13

PEPPER CRUSTED SEARED TUNA*

Cucumber, avocado, ponzu, arugula 17

CRAB STUFFED SHRIMP

Jumbo shrimp, lump crab stuffing, white wine lemon butter sauce 22



The Certified Angus Beef® brand is raised by family farmers and ranchers dedicated to humane animal care and climate-friendly practices.

SALADS

Add

Crab Cake 10 | Shrimp (5) 8 | 4oz Salmon* 7 | Scallops (Min 3) MKT
Lobster Tail MKT | 6oz Steak* 8 | 8oz Chicken 6 | Avocado 3

CHOPPED SALAD

Crisp iceberg, green onion, heirloom grape tomatoes, blue cheese, bacon, avocado, sweet mustard vinaigrette 14

SMOKED SALMON COBB SALAD

Mixed greens, smoked salmon, heirloom grape tomatoes, candied onions, goat cheese, bacon, avocado, egg, croutons, white balsamic vinaigrette 18

CAESAR SALAD

Romaine hearts, shaved parmesan, croutons, caesar dressing 10

HOT HONEY BURRATA

Creamy burrata, hot honey, baby arugula, heirloom grape tomatoes, lemon vinaigrette, crispy lavosh cracker 17

Add Prosciutto 5

SANDWICHES

THE STEAK BURGER*

House ground beef, parmesan roasted onion, arugula, tomato, garlic chili aioli, Martin's potato roll 13

Add Cheddar 1 / Bacon 2

THE ORIGINAL NYBS BEEF SANDWICH

Braised and shaved, mozzarella, hot giardiniera veggies, Italian bread 14

THE STEAKHOUSE SANDWICH*

6oz Premium sliced steak, arugula, tomatoes, candied onions, horseradish cream, Tribeca Ovens baguette 15

Add Fresh Mozzarella 2

GRILLED SALMON & AVOCADO BLT*

Grilled Faroe Island salmon, smoked bacon, avocado, tomatoes, arugula, garlic chili aioli, white balsamic vinaigrette, Martin's potato roll 14

CHICKEN PESTO SANDWICH

Marinated local chicken breast, tomato, arugula, pesto, garlic chili aioli, Tribeca Ovens baguette 13

Add Fresh Mozzarella 2

GLEEZY DOG

Two double smoked brisket dogs, Gleezy sauce, hot giardiniera veggies, Martin's potato roll 13

PICK YOUR BEVERAGE

We invite you to explore our extensive Wine, Beer and Beverage selection and bring back to your table.

*Items with an asterisk are served raw or undercooked, or may contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preference.



STEAKS / CHOPS SEAFOOD*

VISIT THE BUTCHER COUNTER TO MAKE YOUR SELECTION

Priced per pound plus \$15 cooking fee, includes choice of one side or upgrade to a Premium Side or Caesar Salad +2.

Add Crab Cake 10 | Shrimp (5) 8
Scallops (Min 3) MKT | Lobster Tail MKT

Steak Preparation

Steak Diane (grilled, wild mushroom cream) 3

Steak Au Poivre (pan-seared, pepper-crusted, green peppercorn sauce) 3

Steak Frites (truffle or vampire) 0

KNIFE & FORK

Add

Crab Cake 10 | Shrimp (5) 8 | Scallops (Min 3) MKT
Lobster Tail MKT | 6oz Steak* 8 | 8oz Chicken 6

THE NEW STEAK FLIGHT*

Chef-selected cuts grilled to order, served three different ways.
Ask about today's cuts 25

CHURRASCO STEAK*

Skirt steak, spicy patatas bravas, chimichurri, charred spring onion 32

STEAK TIPS DIANE*

Wild mushrooms, creamy polenta 26

TOMAHAWK CONTADINA*

Shareable, bone-in ribeye, house-made craft sausage, spicy patatas bravas, peppers & onions, demi glace 125

FARMHOUSE SCALLOPS

Roasted sweet potatoes, brussels sprouts, cranberry gastrique, house-made bacon 32

LOW COUNTRY SHRIMP & POLENTA

House-made andouille, peppers and onions, Tasso cream sauce 24

Extra Shrimp (5) 8 | Add Scallops MKT

HOUSE-MADE CRAB & SALMON CAKES

Two crispy cakes or one of each, mixed greens, garlic chili aioli and choice of one side 27 *Upgrade to Premium Side 2*

BUTCHER'S PRIME PORK CHOP

Boneless, sweet potato hash, apple cider glaze, cranberry gastrique 25

CHICKEN CAPRESE

Baby arugula, heirloom grape tomatoes, fresh mozzarella, pesto, orzo, balsamic reduction 20

LOBSTER MAC & CHEESE

Grilled Maine lobster tail, smoked gouda cream, crispy bacon 26

SIDES \$6

Vampire Fries (garlic chili aioli, parmesan cheese)

Truffle Fries (truffle aioli, parmesan)

Hot Honey Bacon Brussels

Spicy Patatas Bravas (crispy fried potatoes, harissa)

Grilled Broccolini (garlic butter, shaved parmesan)

PREMIUM SIDES \$8

Gouda & Bacon Mac & Cheese

Loaded Baked Potato

Classic Mac & Cheese

Wild Roasted Mushrooms

Grilled Asparagus (shaved parmesan)

MON - FRI 11AM - 3PM

\$12 LUNCH SANDWICHES

Served with chips

THE ORIGINAL NYBS BEEF SANDWICH

Braised and shaved, mozzarella, hot giardiniera veggies, Italian bread

TONY MONTANA BRISKET CUBANO

House smoked brisket, cheddar cheese, candied onions, pickles, mustard

GLEEZY DOG

Two double smoked brisket dogs, Gleezy sauce, hot giardiniera veggies, Martin's potato roll

MEATBALL SUB

House-made meatballs, marinara, mozzarella, parmesan, fresh basil, Italian bread

SAUSAGE & PEPPER HOAGIE

Choice of house-made craft sausage, peppers & onions, garlic chili aioli, mozzarella, Italian bread

CHICKEN PESTO SANDWICH

Marinated local chicken breast, tomato, arugula, pesto, garlic chili aioli, Tribeca Ovens baguette

Add Fresh Mozzarella 2

CRISPY CRAB CAKE SANDWICH

House-made lump crab cake, garlic chili aioli, slaw, tomato, Martin's potato roll

SPECIALS

MONDAYS

Meatloaf Diane

Mash, mushroom cream 10

TUESDAYS

\$1 Smoked Wings

(Min 6 per flavor) Dry Rub, Tomey's BBQ Glaze, or Spicy Harissa

WEDNESDAYS

The Steak Burger*

House ground beef, Martin's potato roll 8
Add Cheddar 1 / Bacon 2

THURSDAYS

Butcher Shoppe Meat Lasagna

House-made marinara sauce 10

FRIDAYS



CAB Prime Rib*

14 oz, one side, au jus, horsey cream 45
(starts at 5pm)

DESSERTS

Ask your Butcher Shoppe Team for today's selection

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We prepare food exclusively using house-rendered beef fat and avoid any seed oils in the cooking process, focusing on a tallow-based culinary approach.