

THE NEW YORK BUTCHER SHOPPE

WINE BAR

Wine by the Glass

WHITE WINE

San Angelo Banfi Pinot Grigio	12
Levee & Loam Sauvignon Blanc	9
Bousquet Chardonnay	9

RED WINE

Four Graces Pinot Noir	17
Levee & Loam Red Blend	9
Good Measure Cabernet Sauvignon	14

Wine by the Bottle

If you prefer a bottle of wine, you’re welcome to select one from our retail collection and enjoy it at your table with full wine service. No corkage fee.

Grapes Only

Wine Liberated From Alcohol

Odd Bird Presence Reisling	9
Odd Bird Rose	9
Saint Viviana Sparkling Chardonnay	9
Cantina Zaccagnini Red	9

Beer

BOTTLE

Michelob Ultra	5
Miller Lite	5
Coors Light	5
Modelo	6
Stella Artois	6
Blue Moon	6

CAN

Montucky Lager	6
Sweetwater 420	7
Creature Comforts Classic City Lager	6
Creature Comforts Tropicalia IPA	7
Sierra Nevada Hazy IPA	7

ALCOHOL FREE

Sierra Nevada Trail Pass IPA	7
Sierra Nevada Trail Pass Golden	7

Cocktails | 14

(all cocktails are wine based)

ORCHARD & VINE SANGRIA

Fruit forward and refreshing, featuring Meritage Red, orange mimosa, sangria spices, and lively citrus bubbles.

CITRUS CART MARGARITA

Fresh lime juice and Sicilian oranges shine alongside agave wine in this vibrant wine-based margarita. Juicy citrus, balanced acidity, and a clean refreshing finish.

LOWER MANHATTAN

A rich, wine-forward take on the classic Manhattan, blending Herbal Cardamaro and luxurious Antica Sweet Vermouth with orange and Angostura bitters, finished with Amarena cherry richness.

ASH & ALPINE

A smoky, bittersweet mix of herbal Cardamaro and charred grapefruit tonic, brightened with a touch of lemon and a hint of sea salt. Easy, refreshing, and full of flavor.

THE SILVER BRINE

A dry wine martini of crisp Sauvignon Blanc and floral Lillet Blanc, subtly layered with dry vermouth and savory olive brine. Finished with a lemon twist, a chilled olive, and a delicate drizzle of citrus-infused olive oil. Bright, briny, and deeply aromatic.

*Refresh & Revive | 9

Cool, Vibrant and Alcohol Free

Aplos Madora Negroni

Aplos Chili Margarita

Aplos Ume Spritz

Aplos Kola Fashioned

*Senorita Paloma

*Senorita Lime Jalapeno Margarita

*Wyld Strawberry Guava

*Wyld Raspberry Lime

*Delta 9 beverages contain THC

THE NEW YORK BUTCHER SHOPPE

LUNCH MENU

Appetizer

SMOKED WINGS | 14
½ dozen house smoked wings tossed in Oconee Gold Wingy sauce. Served with Oconee White Gold sauce and blue cheese slaw

Soup & Salad

TUSCAN WHITE BEAN SOUP | 9
lacinato kale, carrots, celery, herbs, parmesan cheese, olive oil

CHARCUTERIE SALAD | 18
baby gem, Genoa salami, prosciutto, capicola, parmesan, piquante peppers, olives, shaved shallot, honey balsamic dressing

Sandwiches

served with kettle chips

MEATBALL SUB | 15
house meatballs, smoked provolone, parmesan, pesto, toasted ciabatta

MUFFALETTA | 17
Genoa salami, mortadella, capicola, smoked provolone, olive tapenade, giardiniera, piquante peppers, oil & vinegar on a sesame seed loaf

SMOKED BRISKET GRILLED CHEESE | 17
espresso smoked brisket, balsamic shallot jam, sharp cheddar cheese on texas toast

RUEBEN | 17
shaved corn beef, sauerkraut, garlic pickles, gruyere cheese, russian dressing, marbled rye

CLUBHOUSE | 15
grilled chicken, smoked bacon, honey gem lettuce, tomato, lemon-basil mayo on toasted pullman bread

Burger & Steaks

***NYB SMASH BURGER | 17**
smoked bacon, cherry pepper relish, shaved onion, pickle, shredded lettuce, gruyere, cheddar, house sauce, potato bun, parmesan & rosemary fries

STEAK FRITES | 24
grilled teres major, chimichurri butter, parmesan & rosemary fries

BUTCHERS CUT | A.Q.
choice of protein from Butchers Counter, priced per pound plus \$15 cook fee and choice of side

Sides

PARMESAN & ROSEMARY SALTED FRIES | 8

WHITE BEAN SALAD | 5

\$2 charge for side substitutions
*consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses

THE NEW YORK BUTCHER SHOPPE

DINNER MENU

Appetizer

SMOKED WINGS | 14

½ dozen house smoked wings tossed in Oconee Gold Wingy sauce. Served with Oconee White Gold sauce and blue cheese slaw

MEATBALLS ALLA VODKA | 14

vodka sauce, whipped ricotta, pesto, parmesan, ciabatta

SALT & PEPPER CALAMARI | 18

fried calamari and cherry peppers, sherry vinegar aioli, grilled lemon

Salads

HONEY GEM WEDGE | 14

golden beets, radish, pickled onion, bacon, blue cheese dressing, anchovy breadcrumbs

CAESAR SALAD | 12

romaine, shaved parmesan, crispy capers, ciabatta croutons

Entrees

PAN SEARED CRAB CAKE | 28

sauteed spinach, corn relish, remoulade sauce

*DUROC PORK CHOP | 38

balsamic fig glaze, sweet potato puree, brussel sprouts, goat cheese and pecans

PAN SEARED SALMON | 29

Sweet potato puree, broccolini, chimichurri butter

*STEAK FRITES | 24

grilled teres major, chimichurri butter, parmesan & rosemary fries

*BUTCHERS CUT | A.Q.

choice of protein from Butchers Counter, priced per pound plus \$15 cook fee and choice of side

*WAGYU BURGER | 27

wild mushrooms, charred red onion, gruyere cheese, truffle aioli, brioche bun, parmesan & rosemary fries

Entree Additions

CRAB CAKE | 12

3 SHRIMP | 8
6 SHRIMP | 14

3 SCALLOPS | 18
6 SCALLOPS | 32

1 SAUSAGE LINK | 5
2 SAUSAGE LINK | 8

Sides

PARMESAN ROSEMARY FRIES | 8

HOT HONEY & GOAT CHEESE | 6

BRUSSEL SPROUTS

BROCCOLINI | 6

SAUTEED SPINACH | 5

ROASTED POTATOES | 5

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KID MENU

Sandwiches

served with kettle chips

BABY SMASH BURGER | 12

single patty burger,
cheddar cheese, pickles

GRILLED CHEESE | 10

cheddar cheese, buttered Texas toast, pickles

From the Grill

GRILLED CHICKEN | 12

4 oz grilled chicken breast
with choice of side

STEAK TIPS | 14

4 oz grilled steak tips with choice of side

Sides

PARMESAN ROSEMARY FRIES

ROASTED POTATOES

BROCCOLINI

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