

THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB
NYBUTCHER.COM

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 Cleveland Mustard*

IN-HOUSE SMOKED WINGS 13 
*Eight wings served with celery.
Sauce: Honey Sriracha, BBQ sauce or Hot*

Wednesdays are \$1 Wings
Minimum of 4 per order

STEAK FLIGHT 24
Chef selected cuts prepared three ways

BUTCHER CRABCAKES 23
Two cakes, chili aioli

BETSY'S COUNTRY PORK CHOP 18
*Bone-in chop, smoked apples,
Goat cheese mashed potatoes*

TERRIS MAJOR 22
Veal demi glaze, Horseradish mashed potatoes

FAROE ISLAND SALMON 22
*Spiceology Smashing Salmon rub,
beurre blanc sauce, roasted broccolini*

SIDE SALAD 5 

ROASTED VEGETABLES 6 
With tallow

BROCCOLINI 6 

GOAT CHEESE OR HORSERADISH
MASHED POTATOES 6 

DUCK FAT POTATOES 6 

TWICE BAKED POTATO 3 

SALADS & SMALL PLATES

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

CAESAR SALAD 9 

Add a choice of protein to any salad:
steak 7 shrimp 6
chicken salad 6 chicken 5

STUFFED MUSHROOMS 11 
House made sausage & hint of cheese

SMOKED DEVEILED EGGS 11 
Topped with jalapeno bacon

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

BRUNSWICK STEW 8 
With smoked pork

MIDTOWN MEATBALL 12
Marinara, provolone, mozzarella

Meatball
Monday
only \$6

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

ROSWELL REUBEN 13 
*Corn beef, pastrami, Swiss cheese, sauerkraut,
Russian dressing*

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

FRENCH DIP w/ AU JUS 17 
Friday - Sunday only, limited quantity

BETWEEN THE BREAD

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: 4 Stuffed Mushrooms \$6
2 Crab Stuffed Shrimp \$6 | Crabcake \$11**

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

"Rotating" Sparkling	9
Crossings Sauvignon Blanc	11
"Rotating" White Pinot Noir	11
Harkin Chardonnay	10
Nivarius Tempranillo Blanco	12

REDS

Leviathan Red Blend	13
Proelio Garnacha	12
Comenge Biberius	13
Martinez Lacuesta Rioja	16
Caymus Walking Fool	13
Caymus Red Schooner: Transit #3 from Australia Or Voyage #11 from Argentina	13
Caymus Napa Valley Cabernet	32

FLIGHTS 2oz of each wine

Spanish Flight	17
<i>Nivarius Tempranillo Blanco, Proelio Garnacha, Comenge Biberius, Martinez Rioja</i>	
ADD SPANISH TAPA PLATE +\$5	

Caymus Around the World	19
<i>Caymus Suisun Walking Fool, Red Schooner Transit #3 and Voyage #11</i>	
ADD CAYMUS NAPA CABERNET FOR +\$11	

draft beer

Variant Lumen Lager <i>German Helles Lager</i>	7
Variant Cashmere IPA <i>Hazy IPA</i>	9
Bell's Amber Ale	8
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
Sierra Nevada Oktoberfest	6
Maui Coconut Porter	6.5
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