



THE NEW YORK BUTCHER SHOPPE

— & WINE BAR —



SHAREABLES

SALUMI & CHEESE

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

SMOKED SALMON FONDUTA

Smoked salmon, cream cheese, smoked tomatoes, roasted peppers, mozzarella, lavosh crackers 12

MEATBALLS POMODORO

House made, crispy goat cheese polenta cake, pomodoro sauce, mozzarella cheese 12

TUNA TARTARE*

Sashimi grade tuna, avocado, garlic aioli, ponzo, lavosh cracker 17

CRAB STUFFED SHRIMP

Jumbo shrimp, lump crab stuffing, white wine butter 21

BUTCHER'S BRISKET & PORK BELLY BURNT ENDS

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



HOUSE SMOKED WINGS

Naked or Tomey's BBQ glaze, celery, ranch 14

WAGYU CROSTINI*

Seared rare, arugula, green onion, ponzo, harissa 24

SMOKED TOMATO MUSSELS

House made sausage, beef tallow crostinis, white wine harissa 20

ROASTED BONE MARROW

Arugula, red onions, white balsamic, beef tallow crostinis 20

SALADS & FLATBREAD

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

CAESAR SALAD

Romaine hearts, shaved parmesan, croutons, caesar dressing 10

SHOPPE SALAD

Mixed greens, bacon, tomatoes, red onions, blue cheese, cucumbers, white balsamic vinaigrette 12

SMOKED SALMON COBB SALAD

Mixed greens, smoked salmon, heirloom tomato, candied onions, goat cheese, bacon, avocado, egg, croutons, white balsamic vinaigrette 17

THE OG TOMATO BURRATA FLATBREAD (IT'S COLD)

Arugula, burrata, heirloom tomatoes, cucumbers, red onions, banana peppers, shaved parmesan, balsamic reduction, pesto vinaigrette, lavosh cracker 17

SANDWICHES

THE STEAK BURGER*



8oz Certified Angus Beef® house ground, parmesan roasted onion, arugula, tomato, garlic chili aioli, Martin's potato roll 13

Add Cheddar 1 / Bacon 2

THE STEAKHOUSE SANDWICH*



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

Add Fresh Mozzarella 2

THE ORIGINAL NYBS BEEF SANDWICH



Braised Certified Angus Beef®, shaved, mozzarella, spicy giardiniera veggies, French baguette 14

GRILLED SALMON & AVOCADO BLT*

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

ANTONIO'S FAMOUS CUBAN

Smoked mojo pork, sliced ham, Swiss cheese, chow chow, pickles, mustard 14

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.

CHEF'S STEAK*



PICK YOUR VERY OWN STEAK, SALMON OR FRESH CATCH
FROM THE BUTCHER'S COUNTER.

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) 7 | Scallops (Min 3) MKT | Lobster Tail MKT

BIGGER PLATES

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

STEAK FRITES*

8 oz Certified Angus Beef® Chef's choice,
Vampire fries, garlic chili aioli,
garlic butter glaze 24

DIVER SCALLOPS*

Sweet potato mash, hot honey
brussels, bacon, balsamic reduction 32

BEEF BOURGUIGNON*

Certified Angus Beef® filet tips,
red wine pan sauce, asparagus,
mushrooms, creamy polenta 24

BUTCHER'S PRIME PORK CHOP*

One pound bone-in pork chop,
honey mustard glaze, sweet potato
mash, charred cauliflower,
harissa, candied onions 26

SHRIMP FRA DIAVOLO

Creamy polenta, tomato pan sauce 22

STEAK & EGGS*

Certified Angus Beef®, two fried eggs,
charred cauliflower, cherry tomatoes,
crushed red potatoes, harissa,
garlic butter 24

BUTCHER'S 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

THE STEAK FLIGHT*

Certified Angus Beef®
Chef selected cuts grilled to order,
served 3 different ways.
Ask about today's cuts 24

SIDES

A La Carte 6

Vampire Fries (garlic chili aioli, parmesan cheese)

Hot Honey Bacon Brussels

Roasted Mushrooms

Harissa Charred Cauliflower

PREMIUM SIDES

A La Carte 8

Loaded Baked Potato

Classic Mac & Cheese

Gouda & Bacon Mac & Cheese

Greg's Baby Carrots (honey & black pepper ricotta)

Grilled Asparagus (shaved parmesan)

MONDAY- FRIDAY 11AM - 3PM \$12 LUNCH SANDWICHES

Served with Zapps Chips

THE ORIGINAL NYBS BEEF SANDWICH

Braised Certified Angus Beef®,
shaved, mozzarella,
spicy giardiniera veggies,
French baguette

ANTONIO'S FAMOUS CUBAN

Smoked mojo pork, sliced ham,
Swiss cheese, chow chow,
pickles, mustard

CRISPY CRAB CAKE SANDWICH

House made lump crab cake,
garlic chili aioli, slaw,
roma tomatoes,
Martin's potato roll

SAUSAGE & PEPPER HOAGIE

Choice of house made
craft sausage, peppers & onions,
garlic chili aioli, mozzarella,
Tribeca Ovens baguette

CHICKEN PESTO SANDWICH

Marinated local chicken breast,
roma tomatoes, arugula,
pesto vinaigrette, garlic chili aioli,
Tribeca Ovens baguette

Add Fresh Mozzarella 2

MEATBALL SUB

House made meatballs,
marinara, mozzarella,
Tribeca Ovens baguette

DESSERTS

Ask your Butcher Shoppe Team
for today's selection

SPECIALS

MONDAYS

Meatballs Pomodoro 7



TUESDAYS

\$1 Smoked Wings (Min 6 per flavor)
Naked or Tomey's glazed



WEDNESDAYS

The Steak Burger*

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



THURSDAYS

Butcher Shoppe Lasagna

with marinara sauce 10

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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.