

## SMALL PLATES & VEGETABLES

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9

Sweet Fire Cauliflower

Tomato, Cucumber, Watermelon & Red Onion

Pea Tendrils, Ginger, Garlic, Soy

Romanesco, Reggiano Parmesan

Roasted Garlic Mashed Potatoes & White Cheddar

Castelvetrano Fried Olives

Roasted Broccolini

Cone Cabbage, Gorgonzola Sauce

11

Mac & Cheese

Grilled Thick-Cut Bacon, House BBQ Sauce

Lamb Cigars & Tzatziki Sauce

Brussels Sprouts Leaves, Pistachio, Lemon

Steak Tartare\*

Asparagus & Poached Egg, Prosciutto

Roasted Heirloom Carrots, Sorrel Cream

Demi-Glace Potatoes

13

Pork Belly Burnt Ends

Crispy Pig's Head Terrine, Violet Cherry Sauce

Crab Cake, Maryland Lump Crab, Lime

Burrata, Burnt Citrus, Grilled Focaccia

Portobello Fries, Herb Aioli

Wood Fired Octopus, Celery Leaves, Castelvetranos

Bone Marrow Carne Asada\*

Fried Calamari, Herb Aioli, Marinara

## SOUPS 7

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Wild Mushroom Butcherstrone  
With a Touch of Cream Beef, Pork, Lamb

## CHILLED SEAFOOD

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½ Dozen Oysters\*

Seasonal Varieties, Mignonettes, Citrus 19

Shrimp Cocktail

Oishi Shrimp, Spiced Cocktail Sauce 14

## SALADS

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14

Caesar

Romaine Hearts, Reggiano Parmesan, Herbed Croutons & Classic Caesar Dressing

Fried Spinach

Red Onion, Cauliflower, Broccoli & Chile-Lime

Vinaigrette

Little Gem

Gem Lettuce, Cucumber, Radish, Tomato, Ricotta Salata, Red Wine Vinaigrette

Bibb

Lettuce, Herbs, Radicchio, Candied Walnuts, Blue Cheese, Creamy Balsamic Vinaigrette

16

Lollipop Kale

Yellow Baby Beets, Toasted Hazelnuts, Goat Cheese Citrus Vinaigrette

Mache

Roasted Chicken, Avocado, Snap Peas, Frisée, Celery Lemon, Extra Virgin Olive Oil

Steakhouse\*

USDA Prime Hanger, Red Onion, Mango, Heirloom Tomato, Basil, Romaine, Champagne Vinaigrette

## SANDWICHES 16

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Drunken Goat

Red Wine-Marinated Goat Cheese, Brie, Cranberry, Green Apple, Petite Greens, Walnut Bread

Roasted Chicken

Caramelized Onion, Mozzarella, Herb Aioli, Arugula, Ciabatta

## FROM THE BUTCHER\*

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*All of our steaks are cooked over white oak & served with garlic chips and mushroom Rockefeller*

Spencer

Creekstone All Natural "An Old-School Cut of Beef and All-Time Favorite" 33

Filet Mignon

Cape Grim "The Best Grass-Fed Cattle in The World" 42

Ribeye

Creekstone All Natural 41

Bavette

Pure Black "One of Europe's Most Popular Cuts" 32

Zabuton

Creekstone Prime, "One of the Most Tender Cuts on the Cattle" 37

Skirt

Aka Ushi Paniolo Marinade 34

Ribeye Cap

Creekstone All Natural "The Absolute Best Part of The Rib Eye" 39

Hanger

USDA Prime Fresh Herb Marinade 31

New York Strip

Creekstone Prime 40

## SAUCES Choice of One

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Blue Cheese

Charred Onion

Red Wine Demi

Horseradish Cream

Béarnaise

Chimichurri

Brandied Mushroom

Short Rib Grilled Cheese

Braised Short Rib, Gruyere, Grana Parmesan White Cheddar, Béchamel

Ribeye Steak\*

Bloomsdale Spinach, Béarnaise Aioli, Garlic

## SIGNATURE BURGER\* & FRIES

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Butcher Grind of Chuck, Short Rib, Brisket, Bibb Lettuce Heirloom Tomato, Red Onion, Aioli, Kennebec Fries 17

Side of Kennebec Fries 8

## SEAFOOD 33

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Ora King Salmon\*

Mandarin, Fennel, Fava Leaves, Tomato, Lemon, Extra Virgin Olive Oil

Shrimp & Artichokes

Oishi Shrimp, Artichoke Hearts, White Wine, Lemon and Capers

Branzino Ala Plancha

Wild, Crispy Skin, Upland Cress & Olive Oil Dipping Sauce

Grilled Swordfish

Salsify, Oven Dried Tomato Salsa, Charred Lime

Ahi Tuna Frites\*

Seared Rare, Bloomsdale Spinach, Shoestring Fries Ponzu Sauce

## ENTREES 30

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Colorado Lamb Porterhouse Chops\*

Peewee Potatoes, Fennel, Dried Apricots, Violet Mustard

Iberico Pork Secreto\*

Garlic, Haricot Vert, Pineapple Jalapeño Jam

Pasture Raised Chicken

Cast Iron, Crispy Skin, Castelvetrano Olives, Dumplings Pan Juices, Lemon

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any food borne allergies.*