

Snacks

**CHEDDAR STUFFED
PRETZEL BREAD** - \$9
spicy mustard,
housemade beer cheese sauce

CONFIT DUCK WINGS - \$12
sweet chili glaze,
sesame seeds, scallions

HOUSEMADE BEEF JERKY - \$13
flank steak, chipotle-honey marinade

SLOPPY JOE POUTINE - \$13
house-cut fries,
cheddar cheese sauce, chives

**THICK CUT HOUSEMADE
CANDIED BACON** - \$13
hot-honey glaze



Butcher Board \$34

selection of
cured meats & cheeses,
pickled vegetables, sliced baguette,
truffled honey, fresh fruit

Starters

THE BUTCHER WEDGE - \$13
applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, red onions,
warm garlic croutons, blue cheese dressing

**ROASTED CAULIFLOWER
& BRUSSELS SPROUTS** - \$14
parmesan, lemon, balsamic reduction

BRAISED SHORTRIB TOAST - \$16
broccoli rabe, cherry tomatoes,
au jus, parmesan

ROASTED BONE MARROW - \$14
truffle duxelles,
herb bread crumb, veal jus

From the Fire

GRILLED KOREAN SHORT RIBS - \$27
housemade sriracha slaw

ROYALE WITH CHEESE - \$17
two 4oz LaFrieda patties, american cheese,
lettuce, pickles, onions, special sauce, fries

1/2 RACK OF BABY BACK RIBS - \$29
chipotle-peach BBQ sauce, jalapeño cornbread

GRILLED OCTOPUS - \$28
roasted fingerligs, chorizo,
sundried tomatoes, smoked chimichurri

DRY AGED PRIME 8OZ BURGER - \$24
applewood smoked bacon, cheddar, lettuce,
tomato, black truffle hollandaise, fries

GAME HEN BIRRIA - \$29
poblano rice, baby carrots

CUTS

served with seasonal vegetables

6oz PETITE FILET - \$39

16oz DRY AGED RIBEYE - MP

12oz STRIP STEAK - \$38

cognac peppercorn cream
argentinian chimichurri

Sauces +4 each
Flight +12

bleu cheese chive butter
black truffle hollandaise

Sides

**SMOKED GOUDA
MAC N CHEESE** - \$12
sweet potato crust

JALAPEÑO CORNBREAD - \$6
maple syrup & ginger

ROASTED PORTABELLOS - \$10
garlic butter

**BUTTERY MASHED
POTATOES** - \$10

**CRISPY PARMESAN
GARLIC BREAD** - \$6

**CHEDDAR & APPLEWOOD SMOKED BACON
BUTTERMILK BISCUITS** - \$11
honey butter, sea salt

HOUSE-CUT FRIES - \$7
add house beer cheese +2

MEATBALLS & SAUSAGE

IPA ITALIAN SAUSAGE - \$13
sauteed peppers & onions, melted provolone, pesto



HOUSE PASTAS

CAVATELLI - \$24
housemade italian sausage,
sun-dried tomato pesto,

THE ITALIAN - \$14

pork, veal, beef, fontina stuffed, slow
roasted pork gravy, pecorino romano, basil

THE HIPSTER - \$12

roasted eggplant & mozzarella, burrata,
spicy masala marinara

cherry tomatoes, parmesan

* can be made vegetarian

LINGUINI & MEATBALLS - \$25

roasted pork gravy, pecorino romano

THE
TROUGH

rotisserie game hen, IPA sausages, baby back ribs, royale sliders,
chef's choice of meat, house-smoked bacon, confit duck wings,
roasted bone marrow, korean short ribs, house-cut parmesan truffle fries

\$350

***Advance Notice Required *Serves Up To 8 ppl**

Mini **TROUGH**

* Serves 3-4 ppl
* Subject to Availability

\$175

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Warning : Consuming raw foods may increase the risk of foodborne illness.
If you have any kind of food allergy, please inform your server.

#BUTCHERBARPHL

3.25% Surcharge is applicable to all credit card payments.
20% Gratuity is added for parties of five or more.