



BUTCHERS & BAKERS

KITCHEN AND BAR

BRUNCH MENU

SATURDAY & SUNDAY 11 AM - 3 PM

BEGINNINGS

Sticky Cinnamon Roll (v)

Pecans + Icing - 12

Whipped Ricotta (v)

Olive Oil + Fig Jam + Fine Herbs + Warm Bread - 17

Crispy Brussels (v) (gf)

Truffle Oil + Honey + Paprika - 10

Butcher's Churro Pretzel (v)

Cinnamon & Sugar + Nutella - 15

Butcher's German Style Pretzel (v)

Sea Salt + Cheddar Sauce - 15

Coal-Fired Garlic Bread (v)

House-Made Focaccia + Gorgonzola Cream + Parsley Oil - 9

Meatballs

Our Famous Meatballs + Whipped Ricotta + Basil - 15

Calamari

Spicy Aioli + Lime + Scallions - 16

Charcutieri

Local Cheese + Cured Meat + House Jam + Candied Nuts + Raisin Bread - 24

Oysters on the Half Shell* (gf)

Mignonette + Cocktail Sauce + Lemon
6 - 18 | 12 - 38

Seared Portuguese Octopus (gf)

Charred Octopus + Crispy Potatoes + Arugula + Smoked Paprika + Celery + Red Onion + Tomato + Lemon - 18

SALADS

Caesar Salad

Romaine + Ciabatta Croutons + Crispy Prosciutto + Grana Padano + Creamy Caesar - 13

Butcher's Salad (gf)

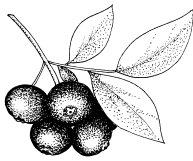
Feta + Artichoke + Shaved Salami + Chickpeas + Mortadella + Iceberg + Grape Tomato + Cucumbers + Red Wine Vinaigrette - 14



Add to Any Salad:

Grilled Chicken Breast (gf) +5, Steak* (gf) +7, Tuna* (gf) +9, Salmon* (gf) +12, Shrimp (gf) +15

BRUNCH



Build Your Own Egg - Scrambled or Omelet (gf)

Scrambled or Omelet - 12

Fillings: Fennel Sausage | Applewood Bacon | Mixed Mushrooms | Caramelized Onion | Diced Tomato | Cherry Pepper | Spinach | Feta | American Cheese | Cheddar Cheese | Provolone Cheese +2/ea

Butcher's Omelet (gf)

House Sausage + House Hickory Bacon + Cheddar - 14

Butcher's Breakfast* (gf)

2 Eggs Any Style + Home Fries + 2 Sausage + 2 Bacon - 16

Classic Benny*

Poached Egg + Smoked Ham + Hollandaise - 15

Spicy Benny*

Poached Egg + Cherry Pepper Jam + Soppressata Piccante + Hollandaise - 17

Breakfast Sandwich*

Fried Eggs + American Cheese + Peppered Bacon + Brioche Roll - 16

Challah French Toast (v)

Cinnamon + Sugar - 16

Chicken & Waffle

Candied Bacon + Crème Anglaise - 23

Avocado Toast (v)

Coal Fired Focaccia + Pickled Red Onion + Confit Tomato + Home Fries - 12
Add Egg +2

Butcher's Breakfast Pizza

Cheddar + Scrambled Eggs + Our Breakfast Sausage + Garlic Aioli + Prosciutto + Arugula - 19

Beer Battered Cod

Beer Battered Cod + Fries + Tartar Sauce - 28

Steak Frites* (gf)

Sauce Au Poivre + Fries + Sea Salt - 38
Add Sunny Side Egg +2

Butcher's Double Smash Burger*

Beef Blend + Caramelized Onions + Boursin Cheese + Peppered Bacon + Fries - 17
Add Gluten Free Roll +3, Add Egg +2

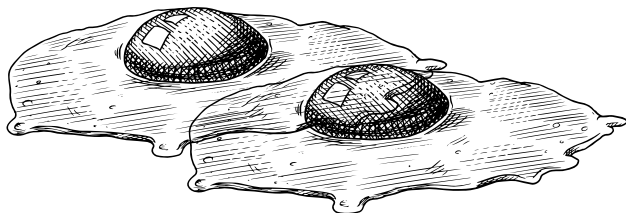
Fried Chicken Sandwich

Mike's Hot Honey + Garlic Aioli + Lettuce + Tomato + Onion + Brioche Roll - 15

Chicken Gyro

Shaved Lettuce + Diced Tomato + Warm Pita + Tzatziki Sauce + Fries - 18

House Bacon +7 Egg, Any Style*8 Berries +8 French Toast +5
House Sausage*8 Home Fries +7 Waffle +7 with cinnamon + sugar



Our Local Vendors

Cato Corner Farm - Colchester, CT

Mystic Cheese - Groton, CT

Casi Paraiso Organics - Torrington, CT

Seacoast Mushrooms - Mystic, CT

Sub Edge Farm - Farmington, CT

Gulf Shrimp Company - Southington, CT

M O R O M I - North Stonington, CT

Honeycone Craft Ice Cream - Chester, CT

PIZZA Gluten-Free Crust Available +3
Pizza dough made with natural sour yeast made in-house daily by our bakers

Traditional (v)

San Marzano Tomato + Mozzarella - 15

Fennel Sausage

Fennel Sausage + San Marzano Tomato + Cherry Peppers + Mozzarella - 17

Sliced Meatball

Sliced Meatball + San Marzano Tomato + House-Made Ricotta + Mozzarella - 17

Veggie (v)

San Marzano Tomato + Peperonata + Caramelized Onions + Brussels Sprout Leaves - 16

Pepperoni

Pepperoni + San Marzano Tomato + Mozzarella - 17

Margherita (v)

San Marzano Tomato Sauce + Fresh Mozzarella + Fresh Basil - 16

Pesto

Pesto + Blistered Cherry Tomatoes + Prosciutto + Mozzarella - 18

Butchers

San Marzano Tomato Sauce + Fennel Sausage + Sliced Meatball + Mortadella + Mozzarella - 19

Mushroom (v)

Exotic Mushroom Blend + Soubise + Truffle Oil - 17

The O&G (v)

Soubise + Garlic + Caramelized Onions + Crispy Shallots + Mozzarella - 16

Fig & Brie

Pear + Brie + Fig Jam + Mozzarella + Baby Arugula + Prosciutto - 18

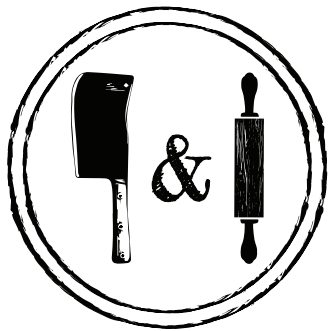
Shrimp Scampi Pizza

Mozzarella + Parmesan + Fresh Lemon Zest + White Wine + Olive Oil - 20



V = Vegetarian GF = Gluten Free Friendly. Please be advised that although we offer gluten free options, our Restaurant is not a gluten-free facility. While we take precautions to minimize cross-contact, there is still a risk of gluten contamination. Guests with gluten sensitivities or celiac disease should evaluate their personal risk before placing an order. We will try and accommodate any dietary restrictions. Please let your server know about an allergy issue.

* These items may be cooked to your liking. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. For parties of 8+ people, no split checks will be given. For parties with less than 8 people, there is a 3 check maximum.



BUTCHERS & BAKERS

KITCHEN AND BAR

BOTTLES AND CANS

	ST	ABV	PRICE
Counter Weight Headway, IPA	CT	6.5%	9
Fiddlehead IPA, IPA	VT	6.2%	12
Lawson's Little Sip, IPA	CT	6.2%	11
Back East Ice Cream Man, IPA	CT	6.4%	11
New England Brewing Co Sea Hag, IPA	CT	6.2%	6.5
Dogfish Head 60 Minute, IPA	MD	6.0%	6.5
Thomas Hooker #No Filter, IMPERIAL IPA	CT	8.5%	10
Legitimus Clusterfruit, FRUITED SOUR ALE	CT	4.8%	12.5
Zero Gravity Green State Lager, PILSNER	VT	4.9%	7
Blue Moon, HEFEWEIZEN/WHITE/WHEAT	CO	5.4%	7
Samuel Adams Boston Lager, VIENNA LAGER	MA	5.0%	6
Budweiser, AMERICAN LAGER	MO	5.0%	5.5
Bud Light, AMERICAN LIGHT LAGER	MO	4.2%	5.5
Michelob Ultra, AMERICAN LIGHT LAGER	MO	4.2%	5.5
Coors Light, AMERICAN LIGHT LAGER	CO	4.2%	5.5
Peroni, INTERNATIONAL LAGER		5.0%	6
Truly Mixed Berry, SPIKED SELTZER		5.0%	6
Sun Cruiser Lemonade Iced Tea, CANNED COCKTAIL	MA	4.5%	6
High Noon, CANNED COCKTAIL		4.5%	8
Angry Orchard Cider, CIDER	MA		6
Athletic Free Wave, HAZY IPA, NA	CT	NA	6
Athletic Upside Dawn, GOLDEN, NA	CT	NA	6
Two Roads, Two Juicy Zero, HAZY IPA, NA	CT	NA	6
Athletic Brewing, Wit's Peak, BELGIAN-STYLE WHITE, NA	CT	NA	6



DESSERTS

White Chocolate Chip Bread Pudding - 9
Challah + Brown Butter

Butcher's Chocolate Cream Pie - 14
Meringue Topping + Cookie Crust

Apple Crisp - 11
Cinnamon + Oatmeal Topping + Vanilla Ice Cream

Maple Bourbon Crème Brûlée - 10
Brûlée Crust

Seasonal Cheesecake - 12
Whipped Cream + Caramel Drizzle

We proudly serve
Honeycone Craft Ice Cream (gf)
(Chester, CT)

Ask your server for today's flavors!

Try Our Local Cheese Plate - 22
Chef's Pick + Jam + Candied Walnuts + Coal-Fired Sourdough Ciabatta

Cheeses from:
Mystic Cheese Co | Cato Corner Farm



See what's on tap!
Scan here for today's draft list.

**SALUD
CHEERS
PROST**

**CHEERIO
BOTTOMS UP
NA ZDROWIE**

**KIPPIS
SANTÉ
SALUT**

COCKTAILS

BOTTOMLESS MIMOSA* - 27

Add fruit flavor +3

Dragon Fruit | Blueberry | Blackberry | Passion Fruit | Blood Orange | Strawberry | Pink Guava | Papaya

Blossom 75

Inspired by the classic French 75 Vodka, Pink Guava, Lime and a splash of Prosecco and Cranberry - 12

Purple Rain

Empress Gin, Elderberry Liquor, Lime, Tonic and the essence of Orange. A beautiful purple, floral drink. Delicious and balanced - 14

Pinky Up

This seasonal botanical play on a Cosmo makes for the perfect cheers with a friend. Ketel One Botanicals Grapefruit and Rose, Cranberry and Lime. Pinkies up! - 14

A Margarita, Your Way

A classic fresh Margarita, with a twist! Choose your flavor: Watermelon, Dragon Fruit, Pink Guava, Strawberry, Blackberry, Blood Orange, or Blueberry! - 12

White Sangria

Elderflower, Peach, Pineapple and Pinot Grigio - 14

Oldie but Goodie

Our House Old Fashioned. A blend of Bourbon, Rye, Sugar, and Bitters. Always balanced, always boozy - 13

Dirty Hippy

Lavazza Espresso, Vanilla Vodka, Kahlúa, Wild Moon Chai and RumChata - 14

Chamomile Collins

The chill queen of Tom Collins, Empress Indigo Gin, Chamomile Syrup, Lemon and Bubbles - 14

Maple Cinnamon White Russian

The season calls for comfy spices and flavors, and our White Russian delivers. Smirnoff Vanilla Vodka, Kahlua, Cream and Grade A Maple Syrup with a Cinnamon Sugar rim - 13

Pancake Old Fashioned

Bubba's Pancakes & Bacon Whiskey + Evan Williams Bourbon + Simple Syrup + Bitters - 14

No split checks will be given for parties of 8+ people. There is a maximum of 3 checks for parties with less than 8 people.

*One per person. Refills are served once every 20 minutes and have a 90 minute time limit.