

## BEGINNINGS

### Whipped Ricotta (v)

Olive Oil + Fig Jam + Fine Herbs + Warm Bread - 14

### Calamari

Spicy Aioli + Lime + Scallions - 17

### Meatballs

Our Famous Meatballs + Whipped Ricotta - 15

### Coal-Fired Garlic Bread (v)

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

### Meat & Cheese Plate

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

### PEI Mussels

Green Curry Coconut Broth + Chili Flake + Lime + Grilled Bread - 16

### Crispy Brussels (v) (gf)

Truffle Oil + Honey + Paprika - 11

### Butcher's German Style Pretzel (v)

Sea Salt + Cheddar Sauce - 15

### Stuffed Mushroom (gf)

Portobello + Sausage Stuffing - 12

### Oysters on the Half Shell\* (gf)

Mignonette + Cocktail Sauce + Lemon  
6 Oysters - 18 | 12 Oysters - 30

### Seared Portuguese Octopus (gf)

Charred Octopus + Crispy Potatoes + Arugula + Smoked Paprika + Celery + Red Onion + Tomato + Lemon - 20

## 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 - 15

### Beet & Goat Cheese Salad (v) (gf)

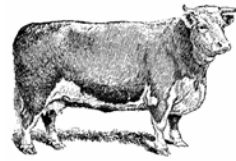
Arugula + Goat Cheese + Salted Pistachios + White Balsamic Vinaigrette - 17.00

### Tuscan Salad (v)

Baby Arugula + Spring Mix + Roasted Garlic + Mozzarella + Green Olives + Ciabatta Croutons + Oven-Cured Tomatoes + Balsamic Vinaigrette - 14

### Add to Any Salad:

Grilled Chicken Breast (gf) +6, Steak\* (gf) +13, Salmon\* (gf) +12, Shrimp (gf) +11



## BUTCHER SHOP

We proudly serve Allen Brothers' Beef

Simply Prepared Dishes, Lightly Seasoned & Cast Iron Seared or Flame Grilled  
Includes one side and one sauce

### 14oz NY Strip Steak\* (gf) - 44

Sea salt + herb butter

### Hand-Cut Filet Mignon\* (gf)

6oz 38 | 8oz 45 + choice of sauce:  
chimichurri, red wine demi, or steak butter



### Wild Caught Salmon\* (gf) - 31

Grilled or seared + choice of side

### Butcher's Board - MP

Chef's daily cut + seasonal vegetables

### Sauces - 2

B-1 Steak Sauce    Glace de Viande  
Sauce au Poivre    Chimichurri

### Sides - 7

Mac & Cheese | Pan Sauce + Toasted Panko (v)  
German Baker Oven Potatoes + Bacon + Sour Cream (gf)  
Mashed Potato | Yukon Golds (v) (gf)  
Seacoast Wild Mushroom Blend + Garlic Confit (v) (gf)

Farm Vegetables | Sea Salt + Garlic (v) (gf)  
Truffle Parmesan Fries | Ketchup (v) (gf)  
Garlic Spinach (v) (gf)  
Creamy Polenta (v) (gf)



## PASTAS

### Penne alla Vodka (v)

Spinach + Roasted Garlic + Chili Flake - 22  
Add Chicken (gf) +6, Sausage +6, Shrimp +11

### Rigatoni

Classic Bolognese + Whipped Ricotta + Grated Parmesan - 26

### Spaghetti Fra Diavolo

Shrimp + PEI Mussels + Calamari + Spicy Marinara + Toasted Panko - 28

### Parmigiano Reggiano Purse

Garlic + Fine Herbs + Roasted Chicken Brodo - 25  
Add Chicken (gf) +6, Sausage +6, Shrimp +11

### Spaghetti & Meatballs

House-Made Marinara + Spaghetti + Meatballs + Toasted Panko + Grated Parmesan + Pesto - 22

### Carbonara

Black Pepper + Rendered Pork + Egg Yolk - 25

## ENTREES

### Wild Caught Salmon\* (gf)

Salt Roasted Beets + Pistachio Pesto + Tri-Color Potatoes - 32

### Beer Battered Cod

Crisp Atlantic Cod + Fries + Tartar Sauce - 29

### Chicken Parmesan

San Marzano marinara + mozzarella + Penne - 28

### Steak Frites\* (gf)

Allen Brothers sirloin + peppercorn cream + house fries - 38  
Add Sunny Side Egg +2

### Half Roasted Chicken (gf)

Whipped Potato + Garlic Spinach + Pan Sauce - 29

### Boneless Beef Short Rib (gf)

Cheesy Polenta + Garlic Spinach + Beef Demi-glaze - 31

### Butcher's Double Smash Burger\*\*

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

## PIZZA

Gluten-Free Crust Available +3

Hand-stretched dough, made with a traditional poolish + baked in our coal-fired oven



### Traditional (v)

San Marzano Tomato + Mozzarella - 16

### Fennel Sausage

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

### Sliced Meatball

Sliced Meatball + San Marzano Tomato + House-Made Ricotta + Mozzarella - 18

### Veggie (v)

San Marzano Tomato + Peperonata + Caramelized Onions + Brussels Sprout Leaves - 17

### Pepperoni

Pepperoni + San Marzano Tomato + Mozzarella - 18

### Margherita (v)

San Marzano Tomato Sauce + Fresh Mozzarella + Fresh Basil - 18

### Pesto

Pesto + Blistered Cherry Tomatoes + Prosciutto + Mozzarella - 18

### Butchers

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

### Mushroom (v)

Seacoast Mushrooms Blend + Soubise + Truffle Oil - 17

### The O&G (v)

Soubise + Garlic + Caramelized Onions + Crispy Shallots + Mozzarella - 17

### Fig & Brie

Pear + Brie + Fig Jam + Mozzarella + Baby Arugula + Prosciutto - 19

### Shrimp Scampi Pizza

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

## Our Local Vendors

Cato Corner Farm - Colchester, CT

Seacoast Mushrooms - Mystic, CT

MOROMI - North Stonington, CT

Mystic Cheese - Groton, CT

Sub Edge Farm - Farmington, CT

Honeycone Craft Ice Cream - Chester, CT

Casi Paraiso Organics - Torrington, CT

Gulf Shrimp Company - Southington, CT

## BUTCHERS & BAKERS

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. \*\*We can't take temps for the smash burger. 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

#### 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 Liqueur, 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 Hottie

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

#### Pina Colada Spritzer

Rum, Malibu, Pineapple Juice, Brown Sugar and Seltzer - 14

#### B&B Sour - Wine Not?

A classy New York Sour with our own twist! Bourbon, Disaronno Amaretto and Citrus with a Cabernet float - 15

#### Strawberry Basil Lemonade

Vodka, Strawberry Puree, Fresh Basil, Lemon, Lemonade and Seltzer - 14

#### Blood Orange Martini

Vanilla Vodka, Orange Vodka, Blood Orange Fruitful, Blood Orange Juice and Lime - 14