FROM THE BAKERY - 7
Today’s assortment of freshly baked pastries + served with butter and jam

SHARING PLATES

Sticky Cinnamon Roll
Coal fired + pecans + side of frosting ........................................... 7

Antipasto Board
G\F
House charcuterie + local cheese + pickled veggies + sourdough croutini .......... 14

Five Chile Jam Jar
Five ch\¢ marmalade + ricotta + kale pesto .................................... 9

Meatballs
Our famous meatballs + basil + house-made ricotta .................................. 12

Venetian-Style Calamari
Artichoke hearts + roasted pepper + sliced olives .................................... 14

ENTREES

Butcher’s Bone in Fried Chicken
Our original recipe + buttermilk coleslaw + mac & cheese + biscuit with lavender honey ... 21

4-Cheese Macaroni Carbonara
* Smoked brisket + horseradish crumbs + soft fried egg ................................ 18

Butcher’s Board
G\F
Today’s cut + Chef’s presentation of farm vegetables + house-made condiments ...... 22

Market Catch
* Butternut squash and parsnip hash + gigante beans + piquillo pepper coulis .......... 28

EGGS

Butchers’ Omelet
Maple sausage + beef bacon + cheddar ............................................. 11

Frittata of Today
Today’s Chef’s preparation ........................................................................ 13

Mushroom Florentine
Spinach + truffle oil + fontina ................................................................. 11

MAKE YOUR OWN OMELET - 9+
Choose up to three. Each additional +.50

BEEF BACON
Pesto
Mozzarella
Olive

MAPLE SAUSAGE
Fontina
Arugula

FENNEL SAUSAGE
Green Peppers
Broccoli Rabe

PEPPERONI
Roasted Peppers
Tomatoes

MUSHROOMS
Caramelized Onions
Cheddar

SIDES

House-Made Beef Bacon ................................................................. 5

Duck Fat Home Fries ........................................................................ 4

1 Egg Any Style .................................................................................. 3

House-made Breakfast Sausage Patties ........................................ 3

House-made English Muffin with Jam ............................................. 2

TRADITIONAL & NEW TAKES

Chef’s Eggs Benedict
Today’s preparation of poached eggs + house-made English muffin ...................... 13

The Elvis
House-made brioche French toast + peanut butter + sliced banana + crème anglaise .... 11

Butchers’ Cut with Eggs
Duck fat home fries + brioche toast ......................................................... 19

Eggs in Purgatory
Coal fired eggs with house sausage cooked in tomato sauce + Parmesan and herbs + sour dough toast 13

Coal-Fired Dutch Baby Pancakes
Seasonal fruit + bacon maple syrup + orange whipped butter .......................... 10

Biscuits and Gravy
House-baked buttermilk biscuits + fennel sausage gravy ................................. 11

B&B Egg Sandwich
Fried mortadella + house-made salami + two sunny side up eggs + pickled pepper relish + melted provolone cheese + foccacia roll + duck fat home fries 9

Hangover Helper Burger
House-ground beef + beef bacon + pepperoni + french fries + fried egg + house-made English muffin 13

BRUNCH COCKTAILS - 9
Make them bottomless - 20
Please choose one

White Grapefruit Mimosa
Freshly squeezed white grapefruit juice and Prosecco.

Fresh Peach Bellini
House-made peach puree and Prosecco.

Whiskey Smash
Picture sitting on your porch swing with a little minted lemonade over shaved ice, oh and of course add a little Rebel Yell Bourbon.

Limoncello Collins
Patio life wouldn’t be complete without this effervescent play on the Tom Collins. Limoncello, Prairie Gin, fresh lemon juice and lemon-lime soda.

BLOODY MARY BAR

TITO’S BLOODY MARY - 12
We deliver your vodka with ice and a spiced rim.
You take it from there.

Spiced Rim Choices
Celery salt, whisky sugar, or Cajun spice

On the Bar
Regular, Smoked, or Spicy Bloody Mary Mix

Toppings - celery, Cajun bacon, shrimp cocktail, fresh mozzarella, hardboiled egg, olives, spicy green beans, gardenia, cornichone, pepperoncini, cocktail onions, spicy green beans, pickled okra, tomolives, cotto salami, pesto & hot sauces

SANGRIA - 9
Get a pitcher for the table - 30

RED - APPLE, ORANGE, LEMON AND LIME
WHITE - GRAPES, PINEAPPLE AND STRAWBERRY
**PIZZA DOUGH MADE WITH NATURAL SOUR STARTER**

**MADE IN-HOUSE DAILY BY OUR BAKERS**

**PIZZA**

**OUR PIZZA PAIRS WELL WITH A STELLA DRAFT**

**GLUTEN-FREE CRUST AVAILABLE +3**

**Butternut & Apple Bisque**
Butternut squash + local apples + cider

**Gift**
Feta + aritchoke + shaved salami + mortadella + red wine vinaigrette

**Baby Wedge & Local Blue Cheese Salad**
GF
Coal blistred grape tomato + house-made crumbled beef bacon + pickled shallots + buttermilk blue cheese dressing

**Spinach & Poached Pear Salad**
GF
Candied almonds + Gorgonzola + raspberry balsamic vinaigrette

**Traditional**
San Marzano tomato + mozzarella

**GF**

**Fennel Sausage & Cherry Pepper**
San Marzano tomato + fontina + mozzarella

**Meatball**
San Marzano tomato + mozzarella

**Veggie**
San Marzano tomato + pepperonata + caramelized onions + Brussels sprout leaves + fontina

**Butchers’**
Fennel sausage + sliced meatball + beef brisket + house-made salami + mozzarella

**Pepperoni**
San Marzano tomato + pepperoni + mozzarella

COCKTAILS

**Salute Moscow Mule**
The cocktail that made vodka drinkable. Salute American Vodka, ginger beer, and fresh lime served in a really cool copper mug.

**Marjorie**
The woman the Margarita was named for. Our natural margarita has just three ingredients: Cazadores Reposado Tequila, agave nectar, and fresh lime.

**John Daly**
Just add a Lucky Strike and you’ve got a complete meal. Sweet tea vodka and hand-crafted lemonade.

**Blondie**
A lighter version of one of Mexico’s favorite cocktails. Deep Eddy Grapefruit, Xicaru Mezcal, egg whites, and lime juice.

**Whiskey Smash**
Picture sitting on your porch swing with a little minted lemonade over shaved ice, oh and of course, add a little Rebel Yell Bourbon.

**Smoky Paloma**
A smoky version of one of Mexico’s favorite cocktails. Deep Eddy Grapefruit, Xicaru Mezcal, and lime juice.

**Painkiller**
Our take on the tropical classic. Rebel Yell bourbon, pineapple juice, and coconut syrup, with a little kick from orange bitters and freshly grated nutmeg.

**Smoked Peach**
A delicious trio of smoke, sweet, and spice that will warm you right up. Xicarú Mezcal, Ancho Reyes Chile Liqueur, fresh peach puree and a tincture of lime juice.

**The Big Lebowski**
This concoction of a drink has it all. Utchfield Vanilla Vodka, Kona Coffee Liqueur and Fernet shaken with heavy cream and poured over ice. The Dude approves.

**WINE BY THE GLASS**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cambria - Santa Maria, CA</td>
<td>Chardonnay</td>
<td>11</td>
</tr>
<tr>
<td>Boro Convent, Collo - Friuli-Venezia Giulia, Italy</td>
<td>Pinot Grigio</td>
<td>10</td>
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<tr>
<td>Gundlach Bundschu - Sonoma, CA</td>
<td>Gewurztraminer</td>
<td>13</td>
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<tr>
<td>La Noble - Languedoc, France</td>
<td>Chardonnay</td>
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<tr>
<td>Storypoint - Sonoma, CA</td>
<td>Chardonnay</td>
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<tr>
<td>Noble - Marlborough, NZ TAP</td>
<td>Sauv Blanc</td>
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<tr>
<td>Jose Maria da Fonseca - Minho, Portugal</td>
<td>Vinho Verde</td>
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<tr>
<td>Scarpetta - Italy</td>
<td>Rosè</td>
<td>9</td>
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<tr>
<td>Folie a Deux - Alexander Valley, CA</td>
<td>Cabernet</td>
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<tr>
<td>Souverain - Napa Valley, CA</td>
<td>Cabernet</td>
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<tr>
<td>Nelson - Santa Barbara, CA</td>
<td>Pinot Noir</td>
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<tr>
<td>Bodegas Callia, Valle del Tulum - San Juan, Argentina</td>
<td>Malbec</td>
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<tr>
<td>Gueness - Guennoc, CA</td>
<td>Petite Syrah</td>
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<tr>
<td>Ryder Estate - Monterey, CA</td>
<td>Pinot Noir</td>
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**BEER**

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<thead>
<tr>
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<tbody>
<tr>
<td>Stella Artois</td>
<td>Lager</td>
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<tr>
<td>Sam Seasonal - Rotating</td>
<td>Varies</td>
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<tr>
<td>Golden Road Wolf Pop</td>
<td>Session IPA</td>
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<tr>
<td>Limited Line (Ask your server)</td>
<td>Lager</td>
<td>6</td>
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<tr>
<td>Ballast Point Bonito</td>
<td>Blonde</td>
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<tr>
<td>Harpoon UFO White</td>
<td>Wit</td>
<td>6</td>
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<tr>
<td>Two Roads Lil Heaven</td>
<td>Session IPA</td>
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<tr>
<td>Stone Ripper</td>
<td>Pale Ale</td>
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<tr>
<td>New Belgium Fat Tire</td>
<td>Amber</td>
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<tr>
<td>Limited Line (Ask Your Server)</td>
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<tr>
<td>Guinness Draught</td>
<td>Irish Stout</td>
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<tr>
<td>Downeast</td>
<td>Cider</td>
<td>6</td>
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**COCKTAILS & WINE**

- **V** = Vegetarian
- **GF** = Can Be Prepared Gluten-Free

Please note that while we offer gluten-free products, our kitchen is not gluten-free. Our kitchen does not have separate prep surfaces or equipment to ensure gluten-free products do not come into contact with gluten-sensitive dishes. Please let your server know about any allergy issue.

*Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*