



# BUTCHERS & BAKERS

## COCKTAILS

**Tito's Moscow Mule** ..... 9

*The cocktail that made vodka drinkable. Tito's Handmade Vodka, ginger beer, and fresh lime served in a really cool copper mug.*

**Marjorie** ..... 10

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

**Mojito** ..... 10

*The traditional Cuban favorite. A light and refreshing cocktail made with Flor de Cana Rum, sugar cubes, fresh mint, and club soda. Strained and served over ice.*

**Whiskey Smash** ..... 9

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

**Sazerac** ..... 10

*The official drink of New Orleans - just enough sweet to balance the spice of the rye into a perfect blend of deliciousness, ours is made with Redemption Rye. Can you have Sazeracs for breakfast?*

**Pisco Sour** ..... 10

*La Caraveda Pisco, fresh lemon juice, simple syrup, egg whites, and Angostura bitters adds a little South American flair to your day.*

**Where There's Smoke...** ..... 11

*Xicaru Silver Mezcal lends a smoky note to this Central American inspired citrus cocktail made with Combier Orange Liqueur, fresh squeezed lemon juice, and egg whites.*

**John Daly** ..... 9

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

**Rum Swizzle** ..... 9

*A mixture of Don Q Gold and Goslings Black Seals Rums, with pineapple, orange juice, a splash of grenadine and Angostura bitters, stirred to frothy perfection and served over crushed ice.*

**Silver Fizz** ..... 10

*A light, refreshing, and frothy play on a Tom Collins. Hawthorn's Gin, simple syrup, fresh squeezed lemon juice, egg whites, and club soda, shaken well and then shaken some more.*

## WINE BY THE GLASS

Cambria - Santa Maria, CA	Chardonnay	11
Borgo Conventi, Collio - Friuli-Venezia Giulia, Italy	Pinot Grigio	10
Gundlach Bundschu - Sonoma, CA	Gerwurztraminer	13
La Noble - Languedoc Roussillon, France	Chardonnay	10
Acrobat - Eugene, OR TAP	Pinot Gris	9
Nobilo - Marlborough, NZ TAP	Sauv Blanc	8
Jose Maria da Fonseca - Minho, Portugal	Vinho Verde	7
Saved - Napa Valley, CA	Rose	9
Folie a Deux - Alexander Valley, CA	Cabernet	14
Souverain - Napa Valley, CA	Cabernet	9
Nielson - Santa Barbara, CA	Pinot Noir	13
Banfi, Toscano Col di Sasso - Tuscany, Italy	Red Blend	8
Bodegas Callia, Valle del Tulum - San Juan, Argentina	Malbec	8
Guenoc - Guenoc, CA	Petite Syrah	11
Ryder Estate - Monterey, CA	Pinot Noir	11

## DRAFT

### BEER

Stella Artois	Lager	7
Sam Seasonal - Rotating	Varies	7
Golden Road "Wolf Pup"	Session IPA	4
Modelo	Lager	6
Ballast Point Bonito	Blonde	7
Harpoon UFO White	Wit	6
Two Roads Lil Heaven	Session IPA	6
Stone Ripper	Pale Ale	7
New Belgium Fat Tire	Amber	6
Limited Line (Ask Your Server)	Varies	8
Guinness	Irish Stout	6
Angry Orchard Crisp Apple	Cider	6

### COCKTAILS & WINE

Tito's Moscow Maid	8
House-made Red Sangria	9
Acrobat - Eugene, OR - Pinot Gris	9
Nobilo - Marlborough, NZ - Sauv Blanc	8

## BOTTLES & CANS

Corona	Lager	5
Bud	Lager	5
Bud Light	Lager	5
Coors Light	Light Lager	5
Mich Ultra	Light Lager	5
Amstel Light	Light Lager	5
Heineken	Lager	6
Blue Moon	Wit	6
Ommegang Hennepin	Saison	8
Long Trail Green Blaze	IPA	6
Two Roads Esspressway	Stout	7
Rogue Dead Guy	Amber	7
Lord Hobo "Hobo Life" (c)	Session IPA	6
Jacks Abby "House Lager" (c)	Lager (Tall)	6
Langunitas "12th of Never" (c)	Pale Ale	6
Stony Creek "Sun Juice" (c)	Summer Ale	6
Black Hog "Granola Brown" (c)	Brown Ale	6

# STARTERS

## Coal-fired Garlic Bread

House-made focaccia + Gorgonzola cream 6

## Pan con Tomate

DOP San Marzano + toasted ciabatta + Manchego 8

## Oysters Casino

'Nduja salami + house-made crumbs + Grana Padano 15

## Fennel Sausage Stuffed Mushrooms

Smoked mozzarella fondue 11

## Venetian-style Calamari

Artichoke hearts + roasted pepper + sliced olives 13

## Chickpea-Piquillo Hummus

Garden crudité + tahini + smoked sea salt 11

## SOUPS & SALADS

### Gazpacho

Garden veggies + sherry vinegar + extra virgin olive oil 7

### Chef's Soup of the Day

House-made broth + farm fresh ingredients 7

### Kale Caesar Salad

Romano crouton + white anchovy 9

### Butchers & Bakers Chopped Salad

Feta + artichoke + shaved salami + mortadella + red wine vinaigrette 7

### Spinach & Poached Pear Salad

Candied almonds + Gorgonzola + raspberry balsamic vinaigrette 9

### Urth Farmers Salad

Farm fresh greens + veggies + house-made vinaigrette 8

### PROTEINS FOR SALAD

Grilled Chicken Breast	GF	+5	Tuna Conserva	GF	+6
Blackened Sliced Ribeye Steak	*GF	+7	Grilled Shrimp		+7

## HANDHELDS

Our grinder and focaccia rolls are made in-house daily by our bakers (served with choice of shoestring fries, dressed greens or whole wheat pasta salad)

### Porchetta Grinder

Garlic broccoli rabe + sharp provolone cheese 12

### Butcher's Burger

Daily preparation with today's grind + house-made brioche roll 11

### Italian Grinder

Italian cold cuts + sweet pepper salad + shredded lettuce + tomato 12

### Chicken Cutlet Grinder

Shredded lettuce + tomato + house-made mayo... **or have it Parmesan style with marinara & melted mozzarella - 12**

### Portobello Panini

Roasted red pepper + spinach + goat cheese + ciabatta 11

### Meatball Grinder

Our famous meatballs + marinara + provolone cheese \$\$

## BOWLS

Make your own lunch bowl from our chef's choices below: 10+ V/GF

GRAINS (Pick 1)	VEGGIES (Pick 4)		CRUNCHIES (Pick 1)	PROTEIN (Pick 1)	DRIZZLES (Pick 1)
Quinoa	Spiced Chickpeas	Pickled Cabbage	Pepitas	Grilled Chicken +5	Peppadew Coulis
Farro	Heirloom Tomatoes	Broccoli Rabe	Sunflower Seeds	Seared Tuna +7	Preserved Lemon Yogurt
Israeli Couscous	Edamame	Avocado	Micro Potato Chips	Hard-boiled Eggs +4	Green Goddess
	Mushrooms	Arugula	Crispy Shallots	Blackened Steak +7	Gochujang Vinaigrette
	Peperonata	Garlic Kale		Seared Tofu +5	
	Pea Tendrils	Wilted Spinach			

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

### Traditional

San Marzano tomato + mozzarella 11

### Pepperoni

San Marzano tomato + pepperoni + mozzarella 13

### Chicken & Broccoli Rabe

Alfredo sauce + garlic 14

### Fennel Sausage & Cherry Pepper

San Marzano tomato + fontina + mozzarella 13

### Shrimp & Grits

House-made Andouille, sweet corn soubise, fontina + Cajun dust 14

### 'Nduja White Pizza

Fontina + Italian long hots + Grana Padano 13

### Meatball

San Marzano tomato + mozzarella 13

### Pesto

Blistered cherry tomatoes + prosciutto + Luzzi Brick Oven Mozzarella 13

### Pit Pizza

Ale mop sauce + smoked brisket + baked beans + white cheddar + pickled chills 14

### Veggie

San Marzano tomato + peperonata + caramelized onions + Brussels sprout leaves + fontina 12

### Mushroom

Soubise + cremini + oyster + shitake + portobello + truffle oil 14

### Mediterranean Pizza

Soubise + roasted garlic + feta + spinach + olives 12

### Butchers'

Fennel sausage + sliced meatball + beef brisket + house-made salami + mozzarella 13

### Local Cow

Soubise + house-made ricotta + charred scallions + local cheeses + dressed arugula 13

### Bakers' Margherita

San Marzano tomato + fresh mozzarella + garlic + Extra virgin olive oil + Fresh Basil 12

## ENTREES & PASTA

### Beer-Battered Fish & Chips

Shoestring fries + coleslaw + house-made tartar 13

### Whole Wheat Penne Bolognese

Wilted farm greens + caramelized onions + Grana Padano (lunch portion) 14

### Pistachio Crusted Tuna

Papaya chutney + breakfast radish + farm greens + cilantro-lime vinaigrette (lunch portion) 16

### Coal Fired BBQ Chicken Legs

Ale mop sauce + sweet potato salad + baked beans 11

### Steak & Frites

Butchers' Cut + hand-cut fries + chimichurri 13

### \* Butchers' Board

Today's cut + Chef presentation of farm vegetables + house-made condiments 22

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 particles do not come into contact with gluten sensitive dishes. We will try and accommodate any dietary restrictions. Please let your server know about an allergy issue. Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. \*These items may be cooked to your liking.