# BUTCHER & THE BOAR®

## Four Gurse Menu Option I

#### SNACKS .

(shared)

PICKLE PLATE grilled sourdough, butter

PIMENTO CHEESE DIP aged cheddar biscuits

## FIRST (OURSE

(shared) - PRE-SELECTED BY HOST

WEDGE smoked bacon, blue cheese dressing, dried tomatoes, garlic

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BABY LETTUCES green goddess, crispy shiitake, snap pea, sourdough crouton, grana padano, pickled radish

## SECOND COURSE

(shared)

BEEF LONG RIB tabasco-molasses bbq, tortilla slaw

CHEDDARWURST green chili sauce, broccoli slaw

CHARRED CHICKEN baharat, dill labneh

FLAT IRON\* salsa macha, crispy onions

### SIDES

(shared)

RED HOT BRUSSELS SPROUTS buttermilk ranch ROASTED POBLANO & CHEDDAR CORNBREAD miso butter SOUR CREAM & CHIVE MASH smoky butter

### DESSERTS

(shared)

BUTTERMILK PIE orange ginger marmalade

\$80/person

A 25% Service Charge will be applied to the food and beverage minimum. This charge covers gratuity and assists in health and wellness coverage for our staff. \*These items are raw or undercooked (or may contain ingredients which are raw or undercooked). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.