

THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB
NYBUTCHER.COM
Hours: MON-SAT 10-8

LET'S BEGIN

CHARCUTERIE

WINGS


LARGE PLATES

SIDES

CHARCUTERIE BOARD *small* 22
large 35
Chef selected meat & cheese,
house made jam, seasonal fruit
and other pickings

PICKLE & PORK BOARD 17
Selection of house made sausages
and pickles

WINE NOT ADD A FLIGHT?
See back for wine flight options

IN-HOUSE SMOKED WINGS 9 
Choose one flavor: bbq, maple siracha or hot.
Six per order served with pickled veggies

STEAK FLIGHT 20
Chef selected cuts prepared three ways


BRUSCHETTA RELISH CHICKEN 24 
Served over pasta salad

SAUTÉED GARLIC SHRIMP 15
Served with crostinis

6 each

PASTA SALAD 

CUCUMBER TOMATO SALAD 


MAC N' CHEESE (add 2) 


SALADS & SMALL PLATES

SUMMER SALAD 12 
Spring mix, seasonal fruit
and poppy seed dressing

CAESAR SALAD 10 


Add a choice of protein to any salad:
grilled salmon 6 steak 7
shrimp 6 chicken 5


STUFFED MUSHROOMS 11 
House made sausage & hint of cheese


SMOKED DEVILED EGGS 9 
Topped with bacon


CHICKEN PESTO FLATBREAD 10
Topped with Spring mix and bacon

BETWEEN THE BREAD

MARIETTA MUFFULETTA 12 
Mortadella, capicola, pepperoni, provolone,
ham, mozzarella, giardiniera

TYBEE "WUORI" BLT 12 
Turkey, pesto mayo, bacon, lettuce, tomato

ROSWELL REUBEN 10 
Corn beef, pastrami, swiss, sauerkraut, Russian
dressing

SANDY SPRINGS STEAK 13 
Steak, peppers, onions, mozzarella, chili aioli



AVAILABLE FOR TAKEOUT

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg. May increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preferences.

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wines by the glass

WHITES

Slow Jams Sauvignon Blanc	8
Amity Vineyards White Pinot Noir	9
Hartford Court Chardonnay	9
Chateau Des Annibals Rose	10

REDS

Scattered Peaks Cabernet	11
Caymus Suisun Red Blend	11
Caymus Red Schooner: <i>Transit #2 from Australia</i> Or <i>Voyage #11 from Argentina</i>	12.5
Day Zinfandel	13
Matanzas Creek Merlot	13
Belle Glos Pinot Noir	19
Caymus Napa Valley Cabernet	29

FLIGHTS *2oz of each wine*

Well Rounded <i>Matanzas Creek Merlot, Scattered Peaks Cabernet, Hartford Court Chardonnay</i>	12
Sophisticated <i>Belle Glos Pinot Noir, Day Zinfandel, Amity White Pinot Noir</i>	15
Caymus Around the World <i>Caymus Suisun Walking Fool, Red Schooner Transit #2 and Voyage #11</i> ADD CAYMUS NAPA CABERNET FOR +\$10	14

draft beer

Variant Lumen Lager <i>German Helles Lager</i>	6
Variant Cashmere IPA <i>Hazy IPA</i>	8.5
CCBC Tropicalia <i>American IPA</i>	7
Allagash White <i>Wheat Beer</i>	8
CCBC Paradiso <i>Blackberry & Black Currant Sour</i>	8
Six Bridges Silent Accord <i>Coconut Milk Stout</i>	8.5

bottles & cans

Narragansett Lager	4
Classic City Lager	4.5
Three Taverns Rapturous Sour	5.5
Scofflaw Basement IPA	5.5
Cherry St. Steppin Razor	6
Alpine Duet IPA	6
Reformation Stark Porter	5.5
Cherry St. Coconut Porter	6

NON-ALCOHOLIC

Various Coca-Cola Sodas, Teas,
Lemonade and Sparkling Waters

Enjoy any bottle off our shelf
to dine in, with no corkage
fee