

# THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB  
NYBUTCHER.COM

Hours: MON-THURS 10-8  
FRI & SAT 10-9  
SUN 12-6

LET'S BEGIN

CHARCUTERIE

WINGS


LARGE PLATES

SIDES

CHARCUTERIE BOARD 22  
*Chef selected meat & cheese, house made jam, olives and nuts*

PICKLE & PORK BOARD 17  
*Selection of house made sausages and pickles served with Old Brooklyn Mustard*

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

IN-HOUSE SMOKED WINGS 9   
*Six wings served with celery & carrots. Choose either Honey Sriracha or BBQ sauce*

**Wednesdays are \$1 Wings**  
*Minimum of 4 per order*

STEAK FLIGHT 23  
*Chef selected cuts prepared three ways*

BUTCHER CRABCAKES 23  
*Two cakes, chili aioli*

SOUTHWESTERN SMOKED PORK FLATBREAD 12  
*House smoked pork, corn, jalapeños and Monterey Jack cheese*

CHICKEN PESTO FLATBREAD 11  
*Topped with Spring mix and bacon*

SIDE SALAD 5 

ROASTED VEGETABLES 6   
*With tallow*

LOADED POTATO SALAD 6 

DUCK FAT POTATOES 6 

TWICE BAKED POTATO 3 


SALADS & SMALL PLATES


BETWEEN THE BREAD

BALSAMIC FALL SALAD 10   
*Mixed greens, cranberries, Goat cheese and walnuts*


CAESAR SALAD 9 

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

STUFFED MUSHROOMS 11   
*House made sausage & hint of cheese*


SMOKED DEVILED EGGS 9   
*Topped with jalapeno bacon*


UMAMI SENSATION SLIDERS 11   
*Two sliders from signature grind, onions, Gouda cheese, Soul to Belly black garlic mayo*


CHILI 8   
*With cheddar cheese and onions*


MIDTOWN MEATBALL 12  
*Marinara, provolone, mozzarella*

Meatball  
Monday  
only \$5

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

ROSWELL REUBEN 13   
*Corn beef, pastrami, Swiss cheese, sauerkraut, Russian dressing*

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

SAUSAGE & PEPPER HOAGIE 11   
*House made sweet Italian sausage, sauteed peppers and onions, marinara, provolone*

**WHY WE'RE FAMOUS**  
**PICK YOUR VERY OWN STEAK OR**  
**FRESH CATCH FROM THE BUTCHER'S**  
**COUNTER**

*Priced per pound plus \$15 cooking fee, includes choice of one side.*

**Add: Stuffed Mushrooms \$5 | Shrimp \$6**

*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.*

# THE NEW YORK BUTCHER SHOP & WINE BAR

## wines by the glass

### WHITES

Black Cottage Sauvignon Blanc	11
“Rotating” White Pinot Noir	11
Sassoregale Vermentino	9
Lugana Italian White	9

### REDS

Sella Antica Super Tuscan	10
Caymus Walking Fool	12
Caymus Red Schooner: <i>Transit #3 from Australia</i> Or <i>Voyage #11 from Argentina</i>	13
Send Nudes Pinot Noir	11
Chop Shop Cabernet	12
Lamole di Lamole Chianti	11
Caymus Napa Valley Cabernet	32

### FLIGHTS 2oz of each wine

Viva Italia <i>Sassoregale Vermentino, Ca'Maiol Lugana, Sella Antica Super Tuscan Blend, Lamole di Lamole Chianti Classico</i>	14
Caymus Around the World <i>Caymus Suisun Walking Fool, Red Schooner Transit #3 and Voyage #11</i> ADD CAYMUS NAPA CABERNET FOR +\$11	17

## draft beer

Variant Lumen Lager <i>German Helles Lager</i>	7
Variant Cashmere IPA <i>Hazy IPA</i>	9
Bell's Amber <i>Amber Ale</i>	8.5
Round Trip Seasonal	8.5
Wrecking Bar Beta Todd <i>Helles Lager</i>	8
Allagash White <i>Belgian Wheat Beer</i>	8

## bottles & cans

Coors Banquet	4
Narragansett Lager	4
Classic City Lager	4.5
Narragansett Fresh Catch	5
Yuengling Black & Tan	5
Deschutes Black Butte Porter	6
Creature Comforts Tropicalia	5.5
Voodoo Ranger Juicy IPA	7

## non-alcoholic

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

\*Enjoy any bottle off our shelf  
with no corkage fee

\*Ask about our monthly  
Wine Club