

★ ★ ★ | THE NEW YORK BUTCHER SHOP

& Wine Bar
EAST COBB · GEORGIA

NYBUTCHER.COM

→ @NYBUTCHEREASTCOBB ←



PROUDLY SERVING
CERTIFIED ANGUS BEEF®
BRAND

LET'S BEGIN

CHARCUTERIE BOARD 24

Chef selected meat & cheese, house made jam, olives and nuts

Pair with **AROUND THE WORLD FOR THE HOLIDAYS FLIGHT**

PICKLE & PORK BOARD 19

Selection of house made sausages and pickles served with Cleveland Mustard

Pair with **LEFT COAST WHITE PINOT NOIR**

CRAB STUFFED SHRIMP 21

Jumbo shrimp, lump crab stuffing, white wine lemon butter sauce

Pair with **HARKIN CHARDONNAY**

IN-HOUSE SMOKED WINGS 14

Eight wings served with celery.

SAUCE: **HONEY SRIRACHA · BBQ · HOT**

Pair with **CAYMUS WALKING FOOL**

SALADS & SMALL PLATES

COBB SALAD 13

Mixed greens, tomatoes, pickled red onions, blue cheese, pecan bacon, avocado, egg, white balsamic vinaigrette

Pair with **LEFT COAST WHITE PINOT NOIR**

CAESAR SALAD 10

Romaine hearts, shaved Parmesan, croutons, Caesar dressing

Pair with **LAMBLIN BOURGOGNE BLANC**

Add to any salad

8 OZ GRILLED CHICKEN \$6 4 OZ FAROE ISLAND SALMON \$8

CRAB CAKE \$10 6 OZ STEAK \$8 FIVE SHRIMP \$8

STUFFED MUSHROOMS 11

House made sausage & hint of cheese

Pair with **JOSEPH JEWELL PINOT NOIR**

SMOKED DEVILED EGGS 11

Topped with jalapeño bacon

Pair with **ROTATING SPARKLING**

UMAMI SENSATION SLIDERS 12

Two sliders from signature grind, onions, Gouda cheese, black garlic mayo

Pair with **SEND NUDES PINOT NOIR**

GRILLED SALMON & AVOCADO BLT SLIDERS 13

Grilled Faroe Island salmon, smoked pecan bacon, avocado, tomato, arugula, chili aioli

Pair with **8 YEARS IN THE DESERT**

SMOKED SALMON DIP 9

Smoked in-house Faroe Island salmon with everything but the bagel crostinis

(WHEN ALL YOU WANT IS A SNACK)

Pair with **LAMBLIN BOURGOGNE BLANC**



Why We're Famous

PICK OUT YOUR OWN STEAK

Price per pound + \$15
cooking fee · includes your
choice of side

ADD 4 STUFFED MUSHROOMS \$6 ·
2 CRAB STUFFED SHRIMP \$6 ·
CRAB CAKE \$11

FROM THE BUTCHER · LARGE PLATES

featuring Certified Angus Beef® brand

STEAK FLIGHT 25

Chef selected cuts prepared three ways:
sautéed onions, in-house made cowboy butter
and in-house chimichurri

Pair with **THE WINES OF CAYMUS FLIGHT**

WAGYU RIBEYE 70

Black Opal Wagyu

Pair with **CAYMUS NAPA VALLEY CABERNET**

WAGYU FILET 38

Black Opal Wagyu, 8-9 marble score, 8 oz

Pair with **CAYMUS NAPA VALLEY CABERNET**

BUTCHER CRABCAKES 23

Two cakes, chili aioli

Pair with **LAMBLIN BOURGOGNE BLANC**

BETSY'S COUNTRY PORK CHOP 23

Prime bone-in chop, smoked apples,
mashed potatoes

Pair with **8 YEARS IN THE DESERT**

GRILLED FAROE ISLAND SALMON ... 26

White wine lemon butter sauce, served over
broccolini

Pair with **HARKIN CHARDONNAY**

PORK MILANESE 23

Prime pork chop pounded, seasoned panko
breaded, pan fried, baby arugula, blistered
tomatoes, banana peppers, white wine lemon
butter sauce

Pair with **LEFT COAST WHITE PINOT NOIR**

Ask about our daily feature from the butcher case

BETWEEN THE BREAD

all sandwiches are served with kettle chips

SMOKED RIBEYE FRENCH DIP 19

Smoked ribeye with provolone and our 24-
hour au jus, served with horseradish sauce

Pair with **BONANZA VINEKEEPER NAPA CAB**

SANDY SPRINGS STEAK 16

Steak, peppers, onions, mozzarella, chili
aioli

Pair with **CAYMUS TRANSIT 3**

MIDTOWN MEATBALL 12

(Our famous meatball hoagie) Marinara,
provolone, mozzarella

Pair with **CANTELE SALICE SALENTO**

TYBEE "WUORI" BLT 12

Turkey, pesto mayo, bacon, lettuce, tomato

Pair with **HARKIN CHARDONNAY**

ROSWELL REUBEN 13

Corned beef, pastrami, Swiss cheese,
sauerkraut, Russian dressing

SUBSTITUTE COLESLAW INSTEAD OF CHIPS \$3

Pair with **TORBRECK WOODCUTTER'S SHIRAZ**

SIDES

SIDE SALAD OR CAESAR .. 5 ROASTED VEGETABLES 6 BROCCOLINI 6

DUCK FAT POTATOES 6 TWICE BAKED POTATO ... 3 COLESLAW 4

SIDE OF CHIPS 1.5 MASHED POTATOES 6

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We use our made in-house beef tallow for our cooking oil

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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Weekly Specials

Meatball Monday
\$6 MEATBALL
HOAGIES

\$3 SELECTED DRAFTS
\$5 SELECTED WINES
ALL DAY MONDAY

Tuesday
SAUSAGE,
PEPPERS & ONION
HOAGIE \$6

Served with
provolone cheese

Wednesday
\$1 WINGS

Thursday
BUTCHER SHOP
LASAGNA \$10

WINES BY THE GLASS

Whites

"ROTATING" SPARKLING	9	9 OZ
<i>Ask your server about this week's bubbles</i>		
LAMBLIN & FILS BOURGOGNE BLANC	11 16	
<i>Burgundy, France · green apple, lemon zest</i>		
LEFT COAST WHITE PINOT NOIR	12 18	
<i>Willamette Valley, OR · peach, pear, bright</i>		
HARKIN CHARDONNAY	10 15	
<i>California · rich, buttery, hint of vanilla</i>		

Reds

BONANZA VINEKEEPER NAPA CAB	12 18	9 OZ
<i>By Caymus · ripe dark fruit, smooth</i>		
JOSEPH JEWELL PINOT NOIR	12 18	
<i>Eel River, Humboldt County · cherry, silky</i>		
CANTELE SALICE SALENTINO	12 18	
<i>Puglia, Italy · dark cherry, plum, spice</i>		
TORBRECK WOODCUTTER'S SHIRAZ	13 19	
<i>Barossa Valley · blackberry, black pepper</i>		
8 YEARS IN THE DESERT	14 21	
<i>Orin Swift red blend · bold, jammy</i>		
SEND NUDES PINOT NOIR	13 19	
<i>Sonoma Coast · light, red cherry, silky</i>		
CAYMUS WALKING FOOL	13 19	
<i>Suisun Valley red blend · jammy, spice</i>		
CAYMUS TRANSIT 3	14 21	
<i>Red Schooner by Caymus · plush, ripe fruit</i>		
CAYMUS NAPA VALLEY CABERNET	32 48	
<i>Napa Valley · rich, velvety, dark fruit, cocoa</i>		

NON-ALCOHOLIC

CRAFT GEORGIA COLA

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

Wine Flights

2 oz of each wine

AROUND THE WORLD FOR THE HOLIDAYS \$17

Lamblin Bourgogne Blanc, Joseph Jewell
Pinot Noir, Cantele Salice Salentino,
Torbreck Woodcutter's Shiraz

THE WINES OF CAYMUS \$19

Caymus Walking Fool, Bonanza
Winekeeper Napa Cabernet, Transit 3

ADD CAYMUS NAPA CABERNET FOR +\$11



BEER

Draft

VARIANT ROTATING DRAFT	8
<i>Roswell, GA · ask your server what's pouring</i>	
VARIANT CASHMERE IPA	9
<i>Hazy IPA · soft, juicy, tropical</i>	
CC TROPICALIA	8
<i>American IPA · Athens, GA; tropical, citrus</i>	
CITY LAGER	7
<i>Crisp, clean, easy drinking</i>	
MONDAY NIGHT LAGER	7
<i>Atlanta, GA · crisp, clean</i>	
ALLAGASH WHITE	8
<i>Belgian Wheat Beer · orange peel, coriander</i>	

Bottles & Cans

NARRAGANSETT LAGER	4
<i>Classic American lager · light, crisp</i>	
ROTATING STOUT	7.5
<i>Rich, roasty · ask your server</i>	
CLASSIC CITY LAGER	4.5
<i>Athens, GA · easy drinking, crisp</i>	
HIGHLAND DAYCATION	6.5
<i>Session IPA · Asheville, NC; light, citrusy</i>	
ALLAGASH (ROTATING)	6.5
<i>Ask your server what's in the cooler</i>	
CREATURE COMFORT FLASH CAT	7.5
<i>Imperial IPA · big, hoppy, 8% ABV</i>	
WESTBROOK BEER TO DRINK WHEN OUTSIDE	5
<i>American lager · light, refreshing</i>	
VOODOO RANGER	7
<i>New Belgium IPA · hoppy, citrus, piney</i>	

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Located in The Avenue East Cobb

