

BUTCHER & BARREL

DINE DOWNTOWN

M E N U

S T A R T E R

(C H O O S E O N E I N E A C H F I E L D)

STEAK TARTINE*

PIQUILLO PEPPER ROMESCO, WHIPPED BURRATA, CROSTINI

KABOCHA SQUASH & APPLE SOUP V,GF

WARM SPICES, CREAM, SHERRY GASTRIQUE

M A I N

PRIME FLANK STEAK* GF

TOMATO CHILI BRAVA, SMOKED PAPRIKA, SERVED WITH
CRISPY POTATOES

BUTTER CHICKEN GF

GINGER, GARLIC, TOASTED SPICES SERVED WITH
MASHED POTATOES

D E S S E R T

CARA CARA ORANGE PANA COTTA V,GF

CANDIED CITRUS, CREAMY ORANGE ESSENCE

CRANBERRY BREAD PUDDING V

CRÈME ANGLAISE

BUTCHER AND BARREL IS COMMITTED TO PROVIDING A HEALTHY AND PRODUCTIVE WORKPLACE FOR OUR EMPLOYEES, AS WELL AS ENHANCING YOUR OVERALL EXPERIENCE. A 4% SERVICE CHARGE HAS BEEN ADDED TO ALL DINE-IN BILLS TO HELP COVER THESE EXPENSES.

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. ALL DISHES ARE PREPARED IN A KITCHEN THAT ALSO PROCESSES MILK, EGGS, WHEAT SOY, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

*RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS (MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)