

SHAREABLES

DEVILED EGGS [dozen] 26
seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt

DAILY BREAD [serves 7-10] 28
with whipped butter & seasonal spread

ELOTE CORNBREAD [dozen] 36
topped with warm chili-lime butter sweet corn, crema, & cotija

CITRUS AVOCADO [serves 7-10] 60
grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint

POBLANO GUACAMOLE [serves 7-10] 52
smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips

CACIO E PEPE FRITES [serves 7-10] 42
crispy potato fries with sea salt, toasted black pepper, and pecorino romano [add truffle +18]

CAVATAPPI MAC N' CHEESE [serves 7-10] 66
creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sourdough breadcrumbs [add brisket +59, truffle +18]

CHARCUTERIE BOARD* [serves 7-10] 96
daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share

SPICY CHICKEN WINGS* [2 dozen] 48
tossed in a spicy buffalo sauce, topped with blue cheese, & served with a side of carrots, celery, ranch, and blue cheese

ENTREES

[tray serves 7-10] tray/single

SHRIMP & GRITS* 156/26
sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion

SEARED SALMON* 132/24
with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil

SPAGHETTI LOLA 88/17
spaghetti, garlic-basil tomato sauce, spinach [add meatballs + 66/5]

SEASONAL GRAINS 96/16
warm quinoa and farro with white beans, curly kale, shaved brussels sprouts, turmeric pickled cauliflower, citrus yogurt, golden raisins, dried cherries, & hazelnuts with miso dressing

ROTISSERIE CHICKEN 128/25
sumac marinated half chicken with cauliflower mash, garlic broccolini, chicken jus, & pistachio-sage gremolata

SANDWICHES

[tray serves 7-10] tray/box

BRISKET FRENCH DIP 118/18
house smoked beef brisket, horseradish sauce, caramelized red wine onions, mushrooms, and swiss cheese on a pretzel bun with dipping au jus

ROTISSERIE CHICKEN SANDWICH 118/18
rotisserie chicken with bacon, honey ham, cheddar cheese, lettuce, tomato, & honey-dijon on buttered brioche

GARDEN SANDWICH 90/15
sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts

BLT & AVOCADO 99/16.50
bacon, lettuce, tomato, avocado, & mayo on sourdough with house chips

[boxed sandwiches come with chips & a chocolate chip cookie]
[gluten friendly bun available by request]

BUTCHER BURGER BAR

build your own burger 15/person

includes: all beef patties smashed with shaved onion topped with american cheese, potato buns, lettuce, tomatoes, garlic aioli, dijon mustard.
ADD ON: avocado +3, bacon +2

GATHERING PLATES

create your own combination of proteins & sides.
24 hour notice required
[serves 7-10]

seared salmon 152
rotisserie chicken 95
grilled shrimp 75
sliced beef tenderloin 185
chilled shrimp 102

SIDES

[tray serves 7-10]

crushed potatoes 36
french green beans & sweet onion 44
cauliflower mash 40
mushroom risotto 46
garlic broccolini 42
wilted greens 40
jasmine rice pilaf 30
seasonal bisque cup 5/cup
house chips 14
pomme frites 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

[trays serve 7-10] tray/single

CLASSIC CAESAR* 92/15
little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, and caesar dressing

GARDEN SALAD 92/15
seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, and sherry dressing

CRUNCHY NOODLE SALAD 92/15
noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix

STEAK & BLUE CHEESE SALAD* 156/24
seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives

HARVEST SALAD 92/15
curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette

ADD [+tray/boxed]:
avocado +18/3 | pulled chicken +36/6
grilled shrimp +48/9 | chilled shrimp +65/10
salmon +96/10 | skirt steak +98/10

DESSERTS

chocolate chip cookies [dozen] 25
bananas foster banana pudding [single portion] 6/ea

BEVERAGES

topo chico 3
san pellegrino 3
coffee [gallon] 25
unsweetened iced tea [gallon] 12
lemonade [gallon] 16
coke products 3

Ask about our liquor, beer, & wine offerings!