



# BUTCHER & THE BOAR®

Butcher & the Boar Signature Item

## STARTERS

### SAUSAGE SAMPLER 29

Serves 2-6

- Wild Boar Hot Link
  - Texas Beef Link
  - Berkshire Pork & Cheddar
- Creole mustard, 4 chili BBQ, stukel, slaw

### BUTCHER'S PLATTER 29

Serves 2-6

- Texas Wild Boar Ham
  - Turkey Braunschweiger
  - Wild Boar Head Cheese
  - Artisanal Cheeses
- An assortment of cheeses, accoutrements, house made crackers and bread

### STEAK TARTARE 16

Bone marrow aioli, jalapeno, cornichon, pecorino, grilled bread\*

## SALADS & SOUP

12 EACH

### WEDGE SALAD

House smoked bacon, blue cheese, tomato syrup, buttermilk ranch

### CAESAR SALAD

Chicken skin, pecorino dressing, garlic breadcrumb

### ROASTED BEET SALAD

Radish, frisee, orange, walnut, chevre

### SWEET CORN BISQUE

Local shrimp, creme fraiche, jalapeno, roe\*

### WOOD GRILLED OYSTERS 16

Seasonal oysters topped with parmesan butter\*

### SPICY TUNA POKE 19

Fermented chili, snap peas, cucumber, peanuts\*

### SNAPPER CEVICHE 14

Leche de tigre, pine nuts, yogurt, mint\*

### PEEL & EAT SHRIMP 16

Lemongrass cocktail sauce

### B & B ANDOUILLE CROQUETTES 11

Butterkase cheese, chipotle sour cream

### PEANUT BUTTER STUFFED JALAPENOS 11

Pickled golden raisin, cotija, cilantro

## MEATS

### CHEF SELECTED ANGUS BEEF HAND CUT & WOOD FIRED

#### NY STRIP 42

12oz USDA prime, warm potato salad, spinach, blue cheese, demi\*

#### FILET MIGNON 39

8oz USDA prime, mushroom, smoked onion rings, horseradish, steak sauce\*

#### RIBEYE 48

16oz USDA prime, asparagus, horseradish creme fraiche, pumpkin seed pesto, parmesan\*

#### BUTCHER'S SELECT MP\*

#### ACCOMPANIMENTS 18 EACH

Grilled Lobster Tail, Jumbo Shrimp, Foie Gras

### BRINED & SMOKED

#### BEEF LONG RIB 49

Slow smoked for 14 hours, salt & sugar cured, tortilla slaw, Tabasco - molasses

#### DOUBLE CUT PORK CHOP 39

Slow smoked, heritage breed pork, sweet potato, broccolini, fresno, peanut

#### PAN SEARED DUCK BREAST 38

Coffee brined, wild rice, root vegetable, mushroom, cherries, demi\*

BUTCHER & THE BOAR IS A NATIONALLY RECOGNIZED AWARD WINNING MODERN STEAKHOUSE. NAMED ONE OF THE BEST BOURBON BARS IN AMERICA, WE FOCUS ON LARGE SHAREABLE PORTIONS WITH INVENTIVE AMERICAN FLAVORS.

Tommy Begnaud, Executive Chef • Steven Spradlin, General Manager

730 Coleman Blvd, Mt Pleasant, SC 29464 • 843.868.8000

## WATERS

### PAN SEARED HALIBUT 36

Potato puree, fennel, mache, tangerine, fennel pollen

### SEARED DIVER SCALLOPS 38

Cauliflower, prosciutto, black garlic

### SHRIMP & GRITS 30

Crawfish etouffee, chevre, scallion

### ALASKAN KING CRAB LEGS MP

Pineapple salsa, citrus butter, pink peppercorn

### DAILY CHEF'S CATCH MP

## SIDES

8 EACH

### RED HOT BRUSSELS SPROUTS

### FRIED GREEN TOMATOES

### POTATO PAVE

### TRUFFLED TRUMPET ROYALE MUSHROOMS

### CREOLE SHRIMP MAC & CHEESE

### CARAMELIZED BROCCOLI

### COLLARD GREENS

### SMOKED BABY CARROTS

### SOUR CREAM-CHIVE MASH

### SKILLET CORNBREAD 6

### BISCUITS 5

## HOUSE-MADE SAUSAGES

10 EACH

### GREEN CHORIZO

Tortilla gravy, posole salad, cilantro crema, chicharron

### PINTO BEAN CHORIZO

Vegetarian  
Mole, posole salad, cilantro crema, pepitas

### CHICKEN FRIED CHICKEN

Country sausage gravy, Brussels sprouts slaw, fried egg\*

### WILD BOAR HOT LINK

Vegetable stukel, Zatarain creole mustard, shoestring potato

### TEXAS BEEF LINK

4 chili BBQ sauce, tortilla slaw, cilantro

### BERKSHIRE PORK & CHEDDAR

Sauteed broccoli, grilled baguette, maple sherry vinaigrette