

# Starters

#### Bread & Butter \$5

toasted Sour Duck Market baguette, choice of butter (bleu cheese, garlic, marrow, plain)

#### Odd Bits \$7

offal & specialty cut small bites

### Panzanella *\$14*

Sour Duck Market baguette, whipped ricotta, soy-pickled cucumbers, tomatillo + green tomato salsa, arugula

#### Chorizo Queso \$14

cheddar, cotija, chorizo, cilantro, lime juice, fried shallots, beef fat chips

### Sausage Board \$22

housemade hot link, texas dog, sausage of the day, accoutrement, texas toast add chef's selection cheese +\$6

### Charcuterie Board

<u>3 selection</u> <u>6 selection</u> \$22 \$36 add chef's selection cheese +\$6

# LUNCH MAINS

### Shrimp Avocado Toast \$22

grilled Sour Duck Market seeded country loaf, bacon fat shrimp, avocado spread, microgreen salad, fried shallots (vegetarian and meat substitute options available)

### Bigoli alla Carbonara\* \$18

bigoli, tasso ham, chili cured egg yolk, pecorino

### Short Rib Bolognese \$22

fettuccine pasta, short rib ragu, parsley, ricotta

# Grilled Quail \$24

soy & sake marinade, squash hummus, charred lemon vinaigrette arugula salad, pickled zucchini and squash

### Steak Frites\*

choice of cut , beef fat fries or green salad, chimichurri

80z Angus Underblade \$28 80z Wagyu Club \$34 120z Pork Slayer Chop \$32

# Salads

**Soup of the Day** \$8 chef's selection seasonal soup

### Butcher's Market Salad\* \$15

charcuterie, farm fresh egg, local greens, bacon, cherry tomatoes, onion, blue cheese dressing

# Salt & Time Caesar Salad \$15

little gem lettuce, dry-aged beef fat caesar dressing, herbed croutons, boquerones, nori, pecorino

### Adobo Steak Salad \$22

roasted corn, pickled beans, confit tomatoes, fried shallots, adobo dressing, chipotle tortilla chips, 6oz flank steak

# SANDWICHES

served with choice of beef fat fries, potato salad or green salad

### Sausage on a Bun \$16

choice of mild or spicy sausage, pickled onions, pickle spear, beer mustard, housemade sausage bun

### Buffalo Chicken Sandwich \$16

chicken-fried Greener Pastures chicken thigh, buttermilk marinade, bleu cheese crumbles, sriracha buffalo sauce, confit garlic aioli, housemade pickles, brioche bun

# Roast Beef \$16

Wagyu roast beef, horseradish aioli, caramelized onion, arugula, housemade pullman bread

# Muffuletta \$16

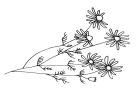
mortadella, beef cotto salame, peperone, genoa cotto salame, provolone, swiss, mayo, tapenade, housemade focaccia

# Mezcal Ham Club Sandwich \$17

mezcal ham, housemade bacon, cheddar cheese, avocado, lettuce, tomato, mayonnaise, housemade pullman bread

# Butcher's Burger\* \$22

1/2 lb beef patty of daily steak trimmings, mayo, sour pickles, brioche bun



\*The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness. To support our staff, a 15% service fee is added to all restaurant orders. This fee allows us to pay a fair wage and offer healthcare to our employees. Gratuity is accepted for exceptional service.