

Restaurant Week

3 Courses \$49p/p



Featured Cocktail

THE BLACK PEARL 15
Knob Creek Rye, black truffle wash,
averna amaro, angostura bitters

1st Course
choice of

CHEDDAR PRETZEL BREAD
spicy mustard,
housemade beer cheese sauce

THE BUTCHER WEDGE
applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, red onions,
warm garlic croutons, blue cheese dressing

ARANCINI
fontina, parmesan,
mushroom cream sauce, fresh herbs

**SMOKED GOUDA
MAC N CHEESE**
sweet potato crust

BROCCOLI & CHEDDAR SOUP
crispy applewood-smoked bacon
*can be made vegetarian

**ROASTED CAULIFLOWER
& BRUSSELS SPROUTS**
parmesan, lemon, balsamic reduction

2nd Course
choice of

1/2 RACK OF BABY BACK RIBS
chipotle-peach BBQ sauce,
jalapeño cornbread

ROYALE WITH CHEESE
two 4oz LaFrieda patties,
american cheese, lettuce, pickles,
onions, special sauce, fries

GRILLED ATLANTIC SALMON
english pea risotto,
lemon caper beurre blanc

ROTISSERIE GAME HEN
mashed potatoes,
seasonal vegetables, au ju

CAVATELLI
spicy italian sausage,
sundried tomato pesto,
cherry tomatoes, parmesan
* can be made vegetarian

BRAISED SHORT RIB TOAST
broccoli rabe, cherry tomatoes,
red wine au jus

3rd Course
choice of

CINNAMON BREAD PUDDING
vanilla glaze, toasted walnuts

MILK CHOCOLATE MOUSSE
whipped cream, raspberry

SEASONAL SORBET



WWW.BUTCHERBARPHILLY.COM

[#BUTCHERBARPHL](https://twitter.com/BUTCHERBARPHL)

Warning : Consuming raw foods may increase the risk of foodborne illness.
If you have any kind of food allergy, please inform your server.

3.25% Surcharge is applicable to all credit card payments.
20% Gratuity is added for parties of five or more.