

Restaurant Week

3 Courses \$45 p/p



Featured Cocktail

LA VIE EN ROSE \$16
makers 46 bourbon, honey ginger
rose syrup, lemon, club.

1st Course

CHEDDAR STUFFED PRETZEL BREAD

spicy mustard,
housemade beer cheese sauce

SMOKED CHICKEN WINGS

sweet chili glaze,
housemade ranch, celery

HIPSTER MEATBALLS

roasted eggplant & mozzarella,
burrata, spicy masala marinara

LOADED BAKED POTATO SOUP

applewood smoked bacon,
cheddar, scallion crema

THE BUTCHER WEDGE

applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, red onions,
parmesan panko crumble,
blue cheese dressing

ITALIAN MEATBALLS

pork, veal, beef, fontina stuffed
slow roasted pork gravy,
pecorino romano, basil

REUBEN TURNOVER

pastrami, swiss cheese, sauerkraut,
housemade thousand island

2nd Course

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 SWORDFISH

lump crab, jasmine rice, seasonal
vegetable, lemon-white wine

BRAISED SHORTRIB CAVATELLI

broccoli rabe, red wine au jus,
cherry tomatoes
* can be made vegetarian

8oz GRILLED DENVER STEAK

served with seasonal vegetables,
chimichurri

1/2 NASHVILLE HOT FRIED GAME HEN

cheddar waffle hash,
ranch, house pickles

3rd Course

ESPRESSO BREAD PUDDING

warm caramel, toasted hazelnuts, vanilla bean ice cream

SEASONAL SORBET

MILK CHOCOLATE MOUSSE

whipped cream, raspberry



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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.

