#### TAKE HOME PRIME CUTS FROM OUR BUTCHER SHOP ...

# 7 DAYS A WEEK FROM 11 AM - 7 PM

#### BEER SNACKS

PICKLED EGGS beets, onions2.
PICKLED AMERICANA SAUSAGE4.
PICKLED PIG'S FOOT ciabatta, herb salad, mayo-8.
SMOKED SNACK STICKS5.
RELISH TRAY various pickles4.
SPICY CHEESE SNACK fish pepper,
green garlic, saltines4.
RABBIT SPREAD ramp relish, toast5.

## FROM THE SALT HOUSE to share

Corned Beef Tongue Mortadella
Coppa Nduja
Lebanon Bologna Aged Andouille
Chorizo Sopressata

PICK 3 --- 12. FULL BUTCHERS BOARD --- 24.

24-MONTH COUNTRY HAM --- 16.

#### SALADS

ASPARAGUS! chard, 24-mo. country ham,
hard egg dressing <b>11.</b>
<b>SPICY GREENS</b> pickled sweet peppers,
feta dressing, croutons <b>8.</b>
POTATO SALAD green garlic, pickles, dill,
parsley, hard egg <b>6.</b>
<b>SPRING</b> shaved asparagus, red leaf lettuce,
mizuna, rocket, radish, spring garlic dressing-7.
GRILLED ROMAINE HEARTS buttermilk,
bread crumbs, "Mountaineer" 7.

#### BUTCHER'S CUTS

Celebrating the under-appreciated cuts, simply presented to highlight individual textures and flavors (6 oz.).

Description includes: marbling, muscle location, recommended temperature.

FLAT IRON high, shoulder blade, medium
TRI-TIP high, bottom sirloin, medium rare15.
BAVETTE moderate, belly, medium16.
BARREL lean, knuckle, medium rare
PORK BLADE STEAK high, shoulder blade, medium well12.

#### BONE-IN CENTER CUTS

10 oz. PORK CHOP griddled sweet potatoes, napa cabbage slaw, porter mustard-	- 28
7 OZ. LAMB PORTERHOUSE grilled asparagus, romaine hearts,	
ramp-mint relish	- 28

### VARIETIES

Organ meats and off-cuts are generally overlooked. We regard these as delicacies that showcase our commitment to the whole animal.

HEARTS & SKIRTS chicken hearts, pork skirts, fish pepper, toasted garlic, cilantro, spicy greens

charitro, spicy greens	
<b>SMOKED HAM HOCK</b> celery root slaw, griddled carrots, apple jam	22.
SMOKED SPARE RIBS mustard barbecue	15.
HOG ON A LOG pork belly, stewed pinto beans, herbs, apple jam, bread crumbs	-12.
GUINEA HEN hominy, stewed tomatoes, poblanos	28.

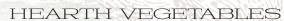
#### SAUSAGES

The art of utilization across cultures and traditions.

Tomato relish & porter mustard.

FARMHOUSE	8.
MUTTON SAUSAGE	8.
WEISSWURST	9.
AMERICANA SAUSAGE	<b> 8.</b>
EARLS	8.
BLOOD SAUSAGE fried egg, toast, pepper ja	m <b>12</b> .





#### GRILLED AND GRIDDLED

CARROTS --- 4. SWEET POTATOES --- 5.

BEETS --- 4. GRIDDLED POTATOES --- 4.

CHARRED RED ONIONS --- 3. SCALLIONS --- 4.

ASPARAGUS & RAMPS! --- 7.

