

TAKE HOME PRIME CUTS FROM OUR BUTCHER SHOP ...

7 DAYS A WEEK FROM 11 AM – 7 PM

BEER SNACKS

- PICKLED EGGS beets, onions -----2.
- PICKLED AMERICANA SAUSAGE -----4.
- PICKLED PIG'S FOOT ciabatta, herb salad, mayo-8.
- SMOKED SNACK STICKS -----5.
- RELISH TRAY various pickles -----4.
- SPICY CHEESE SNACK fish pepper, green garlic, saltines -----4.
- RABBIT SPREAD ramp relish, toast -----5.



FROM THE SALT HOUSE *to share*

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| 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 ----- 11.
- SPICY GREENS pickled sweet peppers, feta dressing, croutons ----- 8.
- POTATO SALAD green garlic, pickles, dill, parsley, hard egg ----- 6.
- SPRING 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 -----15.
- TRI-TIP high, bottom sirloin, medium rare -----15.
- BAVETTE moderate, belly, medium -----16.
- BARREL lean, knuckle, medium rare -----14.
- PORK BLADE STEAK high, shoulder blade, medium well --12.

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 -----10.
- SMOKED HAM HOCK 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 ----- 8.
- EARLS ----- 8.
- BLOOD SAUSAGE fried egg, toast, pepper jam --12.

HEARTH VEGETABLES

GRILLED AND GRIDDLED

- CARROTS -- 4. SWEET POTATOES -- 5.
- BEETS -- 4. GRIDDLED POTATOES -- 4.
- CHARRED RED ONIONS -- 3. SCALLIONS -- 4.
- ASPARAGUS & RAMPS! -- 7.



ON THE SIDE

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| SLOW-COOKED ONIONS & GARLIC -----3. | BAKED BEANS local beans, bacon, molasses -----7. |
| STEWED WHEAT BERRIES -----6. | STEWED WOOD-ASH HOMINY tomato, poblano-7. |
| BRAISED GREENS smoked ham hocks -----6. | NAPA CABBAGE SLAW -----4. |

