the ossabaw ham project

The Chesapeake was once home to one of the greatest American hams. At Urban Butcher, we are committed to the revival and preservation of this local heirloom delicacy. We butcher and cure only woodland ossabaw island hogs, pigs descended from ancient ibericos, castaways survivors of Spanish shipwrecks. 400 years of isolation and surviving island hardships and scarcities give this unique American breed an uncommonly creamy fat and extreme marbling, making the ossabaw hog an ideal charcuterie pig.

4+ years ossabaw ham 16 / 2oz
rubbed with sea salt and kissed by applewood and hickory smoke for three winters, this ham shows hints of toasted nuts, sweet barley and raw molasses.

meat cellar

Chef board 36
5 cures | 4 salami | 3 cheeses | 1 paté

Butcher board 18 (12)
2 cures | 2 salami | 1 cheese | 1 paté

raw

Beef tartare 16 (12)
parmesan toast, tapenade, soft egg

Lamb in moroccan spices 16 (12)
hummus & grilled flat bread

Tuna Sapo 18
Jicama ponzu-tamarindo ginger and green onions

hot

Bone marrow 16
gooseberry thyme jus

Charred globe artichoke 12
Picatta butter with pantelleria capers

Grilled sardines 12 (10)
Herbs & olive oil

smoked

Fiery muhammara 12 (8)
pine-nuts pistou grilled flat bread

Pastrami 14 (10)
Purple cabbage braised with dates, house mustard

Salmon 16 (12)
Caper dressing, crème fraiche with lemon, pepper, vodka

chilled

Foie gras torchón 18
Habanero - black truffle & fig relish

Asparagus 8
Lemony roasted garlic aioli

Cucumber & strawberries with horseradish 12
Arugula, orange, red onion, goat cheese

Bufala mozzarella & roasted peppers 14 (12)
Grape tomatoes in basil oil & aceto balsamico di modena

Lavender happy hour daily 5 to 7:30 at the bar & communal
beef

steaks
60+ dry – aged beef.
we push the aging process under our proprietary conditions to twice the standard, getting greater tenderness
and concentration of flavors, along with that toffee-like, nutty urban butcher taste

porterhouse - 32oz  96  
ribeye - 22oz  56  
striploin - 16oz  42

only us
30-day salt packing is unique to us. we combine what we learned from curing and cellaring with dry-aging, to produce
greater tenderness and concentration of flavors in cuts for which this was never before possible.

tenderloin  48  
open cast iron with butter & garlic  
picanha  40 / lb  
roasted with rosemary, lemon, hot peppers

butter’s cuts

steak & fries  26  
hanger cut, whipped smoked butter  
burger & fries  16 (12)  
+ bacon, cheddar, egg, avocado, dill pickle  2 / ea

lamb

chops  36  
saddles  38  

top round steak  32  
lamb neck tagliatelle  28  
oregano & green peas, pecorino romano

sea

crispy crab cake w herbs  28  
arugula, lemony roasted garlic aioli  
mussels, ma  18  
sauvignon blanc, cilantro, hot chilies  
whole branzino  32  
charred vegetables  
salmon filet in pastrami spices  26  
charred vegetables

meat mountain for two

grilled meat grazing tower  96  
60+ day dry aged steak, pork chop, lamb patties, chicken sausages, charred vegetables, condiments

sides

fries  6  
mixed greens  8  
truffled mac & cheese  12  
y.g. potato purée  8  
blistered brussels sprouts  8  
charred veggies  8

20% gratuity will be added to all parties of 6 or more
first

cucumber & strawberries with horseradish
  arugula, orange, red onion, goat cheese

beef empanadas
  green mojo

meatballs & provolone
  charred bread

butcher board serves two
  2 cures | 2 salami | 1 cheese | 1 paté

second

steak & fries
  hanger cut
  whipped smoked butter

salmon filet in pastrami spices
  charred veggies
  pickled peppers and citrus dressing

lamb neck tagliatelle
  oregano and green peas
  pecorino romano

meat mountain*
  A grilled meat grazing tower
  60+ day dry aged steak, pork chop, lamb patties, chicken sausages
  charred vegetables and condiments

third

urban butcher donuts
  nutella whipped cream

* meat mountain serves two at an additional $10 PP
cocktails

lavender margarita 10 (6)
silver tequila | lavender salt
pitcher 40 (25)

urban butcher

gin & tonic 12
gin | house made tonic water
fresh rosemary

moco mule 10
vodka | house ginger beer

peaty the butcher 10
islay single malt
cardamom dark spices

boulevardier 10
rye | aperol | dolin sweet

house wines & beer

house beer 7 (5)
plus a selection of drafts

cava 10 (8)

white / rosé / red 8 (5)
moscato de valencia 10 (8)

whites

clos de la fontaine muscadet
sevre et maine 12
melon de bourgogne | loire, france

matanzas creek 10
sauvignon blanc | sonoma, ca

cambria katherine’s vineyard 14
chardonnay | santa maria valley, ca

rose

domaine bellevue rosé 12
cab franc/cab sauv/pineau d’aunis
touraine, france

reds

chateau de vaugelas
‘le prieure’ corbieres 12
grenache/syrah/carignan
languedoc-rousillon, france

fossetti ‘mocali’ rosso
toscano 12
sangiovese | tuscany, italy

paros reserve moraitis 14
mandilaria/monemvassia
paros, greece

silver palm 14
cabernet sauvignon | sonoma, ca

house aged negroni 16
1+ year in toasted french oak | barr hill gin | raw honey | vermouth | campari