

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 descendent 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 16

olives, herbs, calabrese pepper

hot

bone marrow 16

gooseberry thyme jus

charred globe

artichoke 12

picatta butter with panteleria capers

grilled sardines 12 (10)

herbs & olive oil

smoked

rainbow trout brandade 12

gruyere, thyme

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

ricotta & green peas 12

lemon, olive oil, charred bread

asparagus 8

lemony roasted garlic aioli

bufala mozzarella & roasted peppers 14 (12)

grape tomatoes in basil oil & aceto balsamico di modena

cucumber & strawberries with horseradish 12

arugula, orange, red onion, goat cheese

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

butcher's cuts

steak & fries 26 (20)

hanger cut, whipped smoked butter

burger & fries 16 (12)

+ bacon, cheddar, egg, avocado, dill pickle 2 / ea

lamb

chops 36

top round steak 32

saddles 38

lamb neck tagliatelle 28 (20)

oregano & green peas, pecorino romano

sea

crispy crab cake w herbs 28

arugula, lemony roasted garlic aioli

tigers 42

colossal whole prawns, crustacean mayonnaise

grilled sword 26

hazelnut romesco, pine nut & parsley pistou

salmon filet in pastrami spices 26 (20)

pickled peppers & citrus dressing

for two

meat mountain 96 (78)

grilled meat grazing tower

60+ day dry aged steak, pork chop, lamb patties, chicken sausages, charred vegetables, condiments

whole branzino 52

table service

sides

fries 6

mixed greens 8

truffled mac & cheese 12

y.g. potato purée 8

blistered brussels sprouts 8

charred veggies 8

BUTCHER'S DINNER

\$35PP

first

cucumber & strawberries with horseradish

arugula, orange, red onion,
goat cheese

beef empanadas

green mojo

meatballs & provolone

charred bread

butcher board *erves 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

urban derby 12

bourbon | grapefruit | raw molasses

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 11

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