



RESTAURANT WEEK

3-COURSES | \$35 PER PERSON

20% gratuity will be added for parties 6 or more

FIRST PLATES

**CUCUMBER & STRAWBERRIES
WITH HORSERADISH**

BEEF EMPANADAS

MEATBALLS & PROVOLONE

BUTCHER BOARD

ENTRÉES

STEAK & FRIES

hanger cut | whipped smoked butter

SALMON FILET IN PASTRAMI SPICES

charred vegetables | pickled peppers | citrus dressing

LAMB NECK TAGLIATELLE

oregano | green peas | pecorino romano

MEAT MOUNTAIN

URBAN BUTCHER MIXED GRILL - SERVES TWO +20

60+ day dry aged ribeye

lamb

pork blade steak

chicken drums

butcher's sausages

charred potatoes

broccolini

chimichurri

horseradish mayonnaise

DESSERT

URBAN BUTCHER DONUTS

nutella whipped cream



RESTAURANT WEEK

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 AGED NEGRONI 16

1+ YEAR IN TOASTED FRENCH OAK

| barr hill gin | raw honey | vermouth | campari

HOUSE WINE AND BEER

HOUSE BEER 7 (5)

plus a selection of drafts

CAVA 10 (8)

WHITE / ROSÉ / RED 8 (5)

MOSCATO DE VALENCIA 10 (8)

**RESTAURANT
WEEK**

WINE LIST

WHITE

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

RED

**CHATEAU DE VAUGELAS
'LE PRIEURE' CORBIERES 12**

grenache/syrah/carignan languedoc-roussillon, france

FOSSETTI 'MOCALI' ROSSO TOSCANO 12

sangiovese | tuscany, italy

PAROS RESERVE MORAITIS 14

mandilaria/monemvassia
paros, greece

SILVER PALM 14

cabernet sauvignon | sonoma, ca