



GREENS

GF V HEIRLOOM TOMATO
Heirloom Tomatoes / Arugula
Pistachio Pesto / Cucumbers
Olives / Whipped Ricotta / Radish
White Balsamic Vinaigrette **14**

GF V SUMMER BERRY
Spring Lettuce / Summer Berries
Feta / Mint / Candied Almonds
Poppyseed Vinaigrette **14**

CAESAR
Hearts of Romaine / Focaccia Croutons
Romano Cheese / Caesar Dressing **10**

GF SIMPLE GREENS
Spring Lettuce / Cherry Tomato
Cucumber / Shaved Asparagus / Radish
Red Onion / House Vinaigrette **9**

**Add Chicken, Shrimp, Salmon,
or Tofu to any salad 8**



THE BUTCHER'S BURGER

We grind our beef daily from a proprietary
mix of Sirloin, Chuck & Short Rib

CHOICE OF BURGER:
Butcher's Grind
Turkey

Gluten Free Bun Available
Choice of:
Natural Cut or Sweet Potato Fries
Fresh Fruit / Pineapple & Jicama Salad

STEAKHOUSE
Cracked Pepper / Gruyere
Crispy Bacon / Caramelized Onions
Iceberg / Thousand Island Dressing **19**

TRUFFLE BURGER
Truffle Aioli / Arugula / Brie
Mushroom Fricassee **19**

JUST A CHEESEBURGER
Choice of Cheese: American / Cheddar
Blue / Brie / Provolone / Goat **18**

V VEGAN BANH MI BURGER
Plant Based / Pickled Vegetables
Ciabata / Sriracha Aioli **19**

START HERE

V GOAT CHEESE BRULEE
Rosemary / Chive
Miche Sourdough Bread **14**

GF V EDAMAME DUMPLINGS
Mushroom Mirin Broth
Shaved Scallions **14**

GF V CRISPY HEIRLOOM CAULIFLOWER
Mint Cilantro / Tandoori Yogurt **12**

GF TEMPURA BATTERED SHRIMP
Ponzu Reduction / Chili Crisp
Sriracha Lime Aioli **18**

SUNDAY SAUCE
Nana's Meatball / Burrata
Pesto / Focaccia Crostini **13**

**HAWKEYE CLASSIC
FRENCH ONION SOUP**
Gruyere / Crouton **8**

DAILY SOUP

Ask your server what's different today **6**



THIS 'N THAT

NASHVILLE HOT CHICKEN SANDWICH

Carolina Slaw / Pickles / Sweet Potato Fries **17**

GF V GOCHUGARU BRAISED TOFU
Coconut Rice / Baby Bok Choy
Gochugaru Pan Sauce **24**

GRILLED CHEESE & DAILY SOUP

Spurbeck's Sharp Cheddar
Crisp Bacon / Sliced Tomato
Rustic White **13**
with French Onion Soup 3

PRIME RIB PANINI

Shaved Prime Rib / Gruyere
Caramelized Onion / Focaccia / Natural Cut Fries **18**

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef & House Made Italian Sausage
Mashed Potatoes / Spinach
Roasted Garlic and Herb Jus **21**

NEW ENGLAND FISH & CHIPS

Cornmeal Crusted / Crispy Potato Wedges
Carolina Slaw / Tartar Sauce **20**

SMOKED BABY BACK RIBS

Half Rack / Guinness BBQ Sauce
Mexican Street Corn
Natural Cut Fries **24**

DAILY HAND PIE

Filling of the day / Pastry Crust
Simple Greens / House Vinaigrette **15**



FROM 5:00PM

THE LOCAL

Fried Chicken / Braised Swiss Chard
Smoked Cheddar Grits **26**

GF NY STRIP 10 OZ.

Roasted Fingerling Potatoes / Broccoli
Caramelized Onions / Chimichurri **32**

GF SLOW ROASTED PRIME RIB 12 OZ

Salt Jacketed Potato
Grilled Asparagus / Au Jus **30**

GF WAGYU STEAK FRITES

Bloody Mary Marinated Flat Iron
Natural Cut French Fries **45**

CREATE YOUR OWN

Please select one item from each category to create your entrée.

UNDER THE SEA

Grilled Salmon **28**
Pan Roasted Halibut **32**
Grilled Swordfish **30**

FROM THE SOIL

Mashed Potatoes
Coconut Rice
Roasted Fingerling Potatoes

SUN GROWN

Asparagus
Broccoli
Sautéed Spinach

FLAVORINGS

Chimichurri
Romesco
Basil Sauce



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust Available

NANA'S MEATBALL
Whipped Ricotta / Roasted Garlic
Romano / Sicilian Oregano **17**

LITTLE ITALY
House Made Italian Sausage
Broccoli / Roasted Vidalia Onions
Sharp Provolone **18**

V MARGHERITA
Fresh Mozzarella
House Sauce / Basil **16**

V PICKLE
Ranch / Cheddar / Mozzarella
Dill Pickle / Toasted Breadcrumbs
Sriracha Drizzle **18**

OUR PARTNERS



V VEGETARIAN | **GF** GLUTEN FREE

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.



— WINES BY THE GLASS —

WHITE

RIESLING

Carl Graff 'Kabinett', Mosel, Germany 2020 10|40

SAUVIGNON BLANC

Jaine 'Evergreen Vineyards', Ancient Lakes, Washington 2021 14|56

ALBARIÑO

Leirana, Rias Baixas, Spain 2022 12|48

BORDEAUX BLANC

Clarendelle, France 2020 15|60
Sauvignon Blanc - Semillion, Muscadelle

PINOT GRIGIO

Dorigo, Fruilli Colli, Italy 2021 12|48

CHARDONNAY

Pebble Lane, California 2020 10|40

CHARDONNAY

Yalumba, 'Unwooded', South Australia 2021 12|48

CHARDONNAY

Au Bon Climat, Santa Barbara 2020 17|68

RED

PINOT NOIR

Department of the Vinterior Russian River Valley 2020 14|56

PINOT NOIR

Domaine Nico 'Grand Mere', Mendoza, Argentina 19|76

TEMPRANILLO

Vizcarra 'Sena Del Oro', Ribera Del Duero, Spain 2020 16|64

CABERNET

Pebble Lane, California 2020 10|40

CABERNET

Hahn, California 2021 12|48

CABERNET

Textbook, Napa Valley 2020 19|76

RED BLEND

Ridge 'Three Valleys', Sonoma County 2019 17|68
Zinfandel - Petite Surah, Carignane

ROSÉ & BUBBLES

ROSÉ

Liquid Geography, Bierzo, Spain 2020 10|40

CAVA

Ferriol Cava, Spain NV 12|48

SPARKLING ROSE

Sao Joao Bruto, Portugal 2020 13|52



SEASONAL COCKTAILS

ANGRY UPSTATER

Beanball Bourbon
Habanero Maple Syrup
Lime Juice / Ginger Beer 13

BLOOD ORANGE MARGARITA

Casamigos Blanco Tequila / Blood Orange
Lime Juice / Simple Syrup 14

BERRY KIR

Berry Puree / Smirnoff Vodka
Chambord / Lemon / Moscato 12

PEPPERITA

Casmigos Blanco Tequila / Grapefruit
Bell Pepper / Ginger / Lime
Domaine de Canton / Simple Syrup 14

SUMMER BOUQUET

Nordes Gin / Lemon / Strawberry
Rosemary / Simple Syrup 13

NON-ALCOHOLIC COCKTAIL

TASMANIAN TEA

Mango / Chili Pepper Syrup
Lemon / Black Tea / Tonic 10

Add Sauza Signature Gold Tequila 2



NY DRAFT BEERS

RED SHED JESSICA'S RED ALE

American Red Ale / Citrus Hops
Caramel Malts / Spicy Rye / Balanced Finish 9

OMMEGANG NEON RAINBOW IPA

Hazy IPA / Ample Bitterness
Notes of Tropical & Citrus Fruit 9

COOPERSTOWN BREWERY 'ALL AMERICAN LAGER'

Hints of Sweet Grain
Lightly Malty / Crisp & Clean 8.5

Ask your server about our 3 rotating draft beers

