



GREENS

WEDGE

Baby Iceberg / Heirloom Tomato
Crispy Bacon / Blue Cheese Dressing
Blue Cheese Crumbles
Chive / Crispy Shallots **14**

GF PEAS & CARROTS

Pea Tendrils / Spring Peas
Shaved Carrots / Oyster Mushrooms
Radishes / Tarragon 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 or
Salmon 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

GF V Plant Based

Gluten Free Bun Available

Choice of:
Natural Cut or Sweet Potato Fries
Fresh Fruit / Carolina Slaw
Pee Wee Potato Salad

STEAKHOUSE

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

SOUTHWEST BURGER

Cowboy Aioli / Crispy Shallots
Cheddar / Guacamole **19**

JUST A CHEESEBURGER

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

START HERE

V GOAT CHEESE GNOCCHI

Shaved Fennel / Fava Beans
Brown Butter / Ricotta Salata **14**

GF V EDAMAME DUMPLINGS

Mushroom Mirin Broth
Shaved Scallions **14**

GF V PARMESAN FRITTERS

Crispy Parmesan / Romesco **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 and 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**

DAILY HAND PIE

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



FROM 5:00PM

OLIVE BRINED CHICKEN CUTLET

Parmesan Crust / Romesco Sauce
Arugula / Preserved Lemon Oil
Shaved Manchego Cheese **26**

SLOW ROASTED PRIME RIB 12 OZ

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

NY STRIP 10 OZ.

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

MOROCCAN MARINATED LAMB T-BONES

Carrot Puree / Farro Ratatouille
Mint Yogurt **30**

CREATE YOUR OWN

Please select one item from each

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
Heirloom Carrots

FLAVORINGS

Chimichurri
Romesco
Basil Sauce



STONE FIRED THIN CRUST 12" PIZZAS

Gluten Free Crust

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**

CONFIT DUCK

Roasted Garlic Oil
Mozzarella Cheese / Goat Cheese
Arugula / Pickled Grapes **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

Matthews, Napa Valley 2021 14|56

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

Varner 'Los Alamos Vineyard' Santa Barbara 2015 14|56

PINOT NOIR

Domaine Nico 'Grand Mère', Mendoza, Argentina 2020 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

Barcino Brut, Spain NV 12|48

SPARKLING ROSÉ

Sao Joao Bruto, Portugal 2020 13|52



SEASONAL COCKTAILS

ANGRY UPSTATER

Beanball Bourbon
Habanero Maple Syrup
Lime Juice / Ginger Beer 13

SPICED PEARTINI

Absolut Pear / Spiced Syrup
Amaretto / Lemon Juice 14

BERRY KIR

Berry Puree / Grey Goose Vodka
Chambord / Lemon / Moscato 13

PEPPERITA

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

SCENT OF SPRING

Nordes Gin / Lemon / Strawberry
Rosemary / Simple Syrup 13

NON-ALCOHOLIC COCKTAIL

TASMANIAN TEA

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

Add Patron Añejo Tequila 4



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