

## COCKTAILS

**LAVENDER MARGARITA** 10  
silver tequila | lavender salt

**URBAN BUTCHER GIN & TONIC** 12  
gin | house made tonic water | fresh rosemary

**MoCo MULE** 10  
vodka | house ginger beer

**HOUSE AGED  
NEGRONI**  
1+ YEAR IN  
TOASTED FRENCH OAK  
Barr Hill Gin (raw honey)  
Vermouth | Campari  
16

**PEATY THE BUTCHER** 10  
islay single malt | cardamom | dark spices

**URBAN DERBY** 12  
bourbon | grapefruit | raw molasses

**BOULEVARDIER** 10  
rye | aperol | dolin's sweet

## CRAFT DRAFT BEERS

ROTATING SELECTION

For fresh mojitos & bold Cuban flavors, visit our other half.



## MEAT CELLAR

LOCALLY SOURCED | BUTCHERED, CRAFTED AND CURED IN HOUSE

### HAMS

9 ea.

**URBAN BUTCHER PROSCIUTTO**  
cured 3 yrs. min.

**DUCK BREAST "PROSCIUTTO"**

**LAMB CULATELLO**  
cured 2 yrs. min.

**TASTE ALL 3** 18

### CURES

7 ea.

**COPPA**

**LOMO**

**LAMB BACON**

**BRESAOLA**

**PATÉS & ARTISAN  
AMERICAN CHEESES**

5 ea.

### SALAMI

5 ea.

**TOSCANO**

**DIABLO**

**FINOCCHIO**

**CHESAPEAKE SAUCISSON**

**CHORIZO ESPAÑOL**

**LOUKANIKA**

**ROMANO**

### BOARDS

#### CHEF'S BOARD

Urban Butcher prosciutto  
3 cures | 4 salami  
3 cheeses | 1 paté  
48

#### BUTCHER'S BOARD

2 cures | 3 salami  
2 cheeses | 1 paté  
28

#### APPRENTICE'S BOARD

2 cures | 2 salami  
1 cheese | 1 paté  
18

## FIRST PLATES

#### FOIE GRAS TORCHON 18

black truffle tapenade | fig preserve

#### TUNA CEVICHE 16

tobico wasabi | ginger

#### BEEF EMPANADAS (2) 10

chimichurri

#### MEATBALLS 12

provolone | basil | grilled bread

#### STEAK TARTARE 16

black truffle & parmesan cheese  
crostini | tapenade | soft boiled egg

#### LAMB TARTARE WITH MOROCCAN SPICES 16

hummus | grilled flat bread

#### HOUSE PASTRAMI 12

purple cabbage braise with cumin &  
dates | spicy mustard | charred bread

**CATSMO SMOKED SALMON** caper dressing | crème fraiche with lemon, pepper & vodka 16

## SALADS

#### MIXED GREENS 7

olive oil | lime | black pepper

#### CAESAR SALAD 9

giardiniera

#### SEASONAL SALAD 9

# BUBBLES

**BIUTIFUL BRUT NATURE NV** 12  
Cava | Catalonia, Spain

# 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

# ROSÉ

**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, California

# SIDES

**TRUFFLE MAC & CHEESE** 12

**BAKED POTATO WITH LIME BUTTER** 6  
**DOUBLE BAKED & LOADED** +4  
cheddar | house bacon | creme fraiche  
green onions

**FRIES** 6

**POTATO PURÉE** 6

**GRILLED VEGETABLES** 8

**BRUSSEL SPROUTS** 8  
soy infused butter

**CHARRED BROCCOLINI** 8  
soy infused butter | pecorino romano  
lemon

20% gratuity will be added to parties of six or more.

# BEEF

SHERANDOAH VALLEYBEEF COOPERATIVE

## ★ 30+ DAY SALT PACKED TENDERLOIN ★

PAN ROASTED & BASTED WITH BUTTER

"It's without question the best tenderloin I've ever had." - Tim Carman, Washington Post  
for one \$48 / for two \$92

**60+ DAY DRY AGED STEAKS**  
grilled | smoked butter

**PORTERHOUSE**  
for two \$96  
for one \$76

**STRIP LOIN**  
for two \$72  
for one \$56

**RIBEYE**  
for two \$72  
for one \$56

**PICANHA 30+ DAY SALT PACKED** MK/lb  
farmhouse style with rosemary, garlic, lemon & hot peppers

**HANGER STEAK & FRIES** 26

## MEAT MOUNTAIN

**URBAN BUTCHER MIXED GRILL - SERVES TWO** 95

60+ day dry aged ribeye | heritage woodland pork chop | Meadow View Farm ground lamb grillers  
Urban Butcher chicken sausages | potato puree | charred broccolini

# LAMB

**MEADOW VIEW FARM HAGERSTOWN, MD**

**CHOPS** 48  
bone in ribeye | grilled

**STEAK** 36  
bone in top round | grilled

**SADDLE** 42  
bone in shortloin | grilled

**PICANHA** sold by weight 48/lb  
30+ DAY SALT PACKED | *very limited*

# BUTCHER'S BURGER

**BEEF OR LAMB** 16  
**SERVED WITH FRIES**  
house bacon + 2 | cheddar + 2  
fried egg + 2 | avocado + 2  
dill pickle + 2 | **foie gras torchon** +5

**GRILLED MEDITERRANEAN BRANZINO** 32  
GRILLED VEGETABLES

# HAPPENINGS

**ENDLESS CARNIVORE'S BRUNCH**

**Sundays 11am-3pm**

3-courses  
+mimosas & lavender margaritas  
\$45 adults  
\$25 children 12 & under

**HAPPY HOUR**

**Daily 5-7:30pm & all day Sundays**

\$25 lavender margarita pitchers  
Drink and food specials  
Bar, patio & communals

**EARLY SUPPER**

**Daily 5-7:30pm**

"never-ending restaurant week"  
3-courses \$35/person  
Can be enjoyed with H.H. Drinks!