

Food by BLIND BUTCHER

CURED MEATS
&
ASSORTED GREEN THINGS

SOURCED
LOCALLY PRODUCED
ON-SITE

FOOD MENU SERIES **OII**

SNACKS

- Fried cheese curds.....\$ 10.00
- Pig ears, orange fennel aioli.....\$10.00
- Pretzel bread & butcher’s mustard..... \$ 6.00
- Chips w/ warm beer goat cheese & duck pastrami..... \$ 9.50
- Pastrami egg rolls, creamy mustard \$9.50
- Beef carpaccio w/ house vinaigrette\$11.00
- Cup of bone broth..... \$ 3.50
- Pickle tasting \$ 5.00

BOARDS FOR SHARING

- Snack sampler \$17.00
pastrami egg roll, chips & cheese, pretzel bread
- Cheese board \$18.00
local selections
- Meat & cheese board \$25.00
cured meat, paté or terrine, house cheeses
- Sausage board..... \$18.00
butcher’s choice of three

GREEN THINGS

(add bacon \$2.00)

- Watermelon salad..... \$ 12.00
frisee, cucumber, nuts, fennel, aged white
wine vinaigrette
- Elbow salad..... \$ 14.00
mixed greens, smoked chicken, hard boiled egg,
shallots, veggies, cheese, pickled ranch, chive
- Ron’s local..... \$ 12.00
hydro butter leaf lettuce, Texas fruit, shaved
onion, sunflower seeds, lemon poppy dressing



POUTINE

(add foie gras for \$10.00, add egg \$2.00)

- Mushroom.....\$11.00
fries, mushroom gravy, cheese curds, scallions
- Pork belly.....\$12.00
fries, smoky gravy, cheese curds
- Duck \$ 14.00
duck fat fries, gravy, egg, confit, cheese curds

MEAT

- Chicken fried quail.....\$15.00
mashed potato, cream gravy, beer biscuit
- Pastrami on rye.....\$14.00
beef pastrami, sauerkraut, marble rye
- 1/2 smoked chicken.....\$18.00
vegetables, herb pan jus

HAND CRANKED SAUSAGES

- English banger w/ mashed potatoes, onion gravy.....\$ 12.00
- Bacon bratwurst w/ sauerkraut, mustard, bun.....\$ 12.00
- Chicken sausage\$ 12.00
- Brisket cheddar jalapeño w/ pickles, mustard, bun..\$ 12.00

THINGS ON THE SIDE

- French fries, pickled ranch.....\$ 6.50
- Duck fat fries, pickled ranch.....\$ 8.50
- Bacon brussels sprouts.....\$ 8.00
- Daily potato.....\$ 7.50
- Seasonal vegetables.....\$ 8.00

DESSERT

- Chocolate marrow cake.....\$ 11.00

Ask your server for today's other selections

Buy the kitchen a beer \$3.00/each

WE OFFER GLUTEN-FREE BREAD OPTIONS FOR AN EXTRA CHARGE

MENU CREATED BY
 OLIVER SITRIN, CHEF
 BRIAN BELL, SOUS CHEF
 TINA MILLER, SOUS CHEF
 TAVON BURROW, SOUS CHEF
 FRICK CHANTHORN, SOUS CHEF

