

# Food by BLIND BUTCHER

CURED MEATS  
&  
ASSORTED GREEN THINGS

}
{

SOURCED  
LOCALLY
PRODUCED  
ON-SITE

LUNCH MENU SERIES **003**

---

## SNACKS

- Pastrami egg rolls, creamy mustard ..... \$9.00
- French fries, pickled ranch..... \$6.50
- Bacon brussels sprouts..... \$8.00
- Seasonal vegetables..... \$8.00
- Cup of bone broth ..... \$3.50

## POUTINE

(fries, cheese curds, gravy)  
(add an egg for \$2.00 )

- Mushroom ..... \$11.00  
mushroom gravy, cheese curds, scallions
- Pork belly..... \$12.00  
smoky gravy, cheese curds

## GREEN THINGS

(add chicken \$2.00)

- Elbow salad..... \$13.00  
mixed greens, smoked chicken, hard boiled egg,  
shallots, veggies, cheese, pickled ranch, chive
- Plain jane..... \$8.00  
mixed greens, veggies, white balsamic
- Apple endive salad.....\$11.50  
frisée, smoked blue cheese, frosted walnuts,  
dried cherries, lemon balsamic



**LUNCH BOARDS**

- Butcher's lunch..... market  
cheese, meat, pickles, broth or soup w/ bread
- Cheese board ..... \$18.00  
house-made cheeses & local selections
- Beer biscuits and sausage gravy ..... \$5.00

**SANDWICHES**

(add a side salad \$2.00)  
(add an egg \$2.00)

- Duck ..... \$13.00  
duck pastrami, duck bacon, pickled shallot,  
beer goat cheese on pretzel bread
- Daily chicken sandwich..... \$10.00
- Whole hog..... \$15.00  
pulled pork, ham, bacon, scrapple, head cheese,  
pickles, walnut scallion bread
- Pastrami on rye ..... \$14.00
- Veggie reuben ..... \$12.00  
portabella pastrami, sauerkraut, vegan island,  
swiss on rye (vegan option add \$2.00)

**HAND CRANKED SAUSAGES**

- Bacon bratwurst ..... \$10.00  
sauerkraut, mustard
- Brisket cheddar jalapeño.....\$10.00  
pickles, mustard, bun

**DESSERT**

Sweets .....

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  
PHILLIP HALFF II, SOUS CHEF  
FRICK CHANTHORN, ROUNDSMAN

