

STARTERS

Bread & Butter toasted Sourdough baguette, choice of butter (bleu cheese, garlic, marrow, plain) \$5

Odd Bits offal & specialty cut small bites \$7

Chorizo Queso cheddar, cotija, chorizo, cilantro, lime juice, fried shallots, beef fat chips \$14

Panzanella Sourdough baguette, whipped ricotta, tomatillo + green tomato salsa, soy-pickled cucumbers, arugula \$14

Onion Tartare* Wagyu beef, charred orange, green onion, fried shallots, pureed caramelized shallots, beef fat chips \$18

Grilled Marrow Bone
gremolata, mushroom salsa, n'duja butter toast points \$19

Sausage Board
assorted selection of housemade sausages, accoutrement, texas toast \$22
add chef's selection cheese +\$6

Charcuterie Board
3 selection \$22, **6 selection** \$36
add chef's selection cheese +\$6

PASTA

Bigoli alla Carbonara* bigoli pasta, chili-cured egg yolk, tasso ham, pecorino \$18

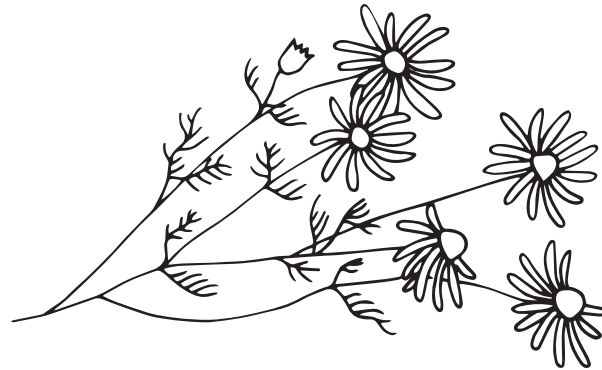
Short Rib Bolognese fettuccine pasta, short rib ragu, parsley, ricotta \$22

Beet Ricotta Ravioli beet dill pesto, micro greens, fried shallots \$20

DINNER MAINS

Butcher's Burger* 1/2 lb beef patty of daily steak trimmings with mayo* and sour pickles on brioche bun, served with beef fat french fries \$22
(add cheese \$1, egg \$2, avocado \$2.50, bacon \$4)

Grilled Quail soy and sake marinade, Squash Hummus, charred lemon vinaigrette arugula salad, pickled zucchini and squash \$24



SALADS

Salt & Time Caesar Salad little gem lettuce, dry-aged beef fat caesar dressing, herbed croutons, boquerones, nori, pecorino \$15

Adobo Steak Salad roasted corn, pickled beans, garlic confit tomatoes, fried shallots, adobo dressing, chipotle tortilla chips, 6oz flank steak \$22

SIDES

Green Side Salad local greens, tomato, red onion, watermelon radishes, croutons \$6

Beef Fat Fries hand-cut kennebec potatoes, beef fat, ketchup \$6

Gratin Dauphinois scalloped potatoes, gratin cream, gruyere cheese, au poivre sauce \$10

Grilled Root Vegetables seasonal root vegetables, inger, dill, strawberry vinaigrette \$8

Housemade Potato Salad local potatoes, red wine vinegar, mayonnaise, celery, dill & herbs \$5

Fingerling Potatoes beef fat, tajin, creme fraiche \$9

Braised Collard Greens housemade bacon \$8

**The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness.*

To support our staff, a 15% service fee is added to all restaurant orders. This fee allows us to pay a fair wage & offer healthcare to our employees.

****Gratuity is accepted for exceptional service.*