

Our seasonal deli meats and cheeses are inspired by the original butcher's shop opened in this location in 1934.

SIGNATURES

BUTCHER'S CLASSIC \$13

CAPOCOLLO, SALAMI, HAM, PROVOLONE, LTO, MAYO, DIJON, HOUSE ITALIAN

ITALIAN \$13

SOPPRESSATA, SPICY CAPOCOLLO, PEPPERONI, MOZZARELLA, HOUSE ITALIAN, HOUSE GIARDINIERA, LTO, MAYO, DIJON

LEMON CHICKEN CLUB \$12

SMOKED CHICKEN BREAST, BACON, LETTUCE, TOMATO MIXED WITH A LEMON TARRAGON VINAIGRETTE, GARLIC AIOLI, SOURDOUGH

CHICKEN PARMESAN \$12

GRILLED CHICKEN BREAST SERVED WITH OUR BUTCHER'S MARINARA SAUCE, MOZZARELLA CHEESE ON GARLIC BREAD

STEAKHOUSE CLUB \$13

ROAST BEEF, HORSEY MAYO, PROVOLONE STEAK SAUCE VINAIGRETTE, MARINATED TOMATO, PICKLED RED ONION

MEATBALL \$12

HOOSIER GRASS FED MEATBALLS, CURED MEAT SAUCE, MOZZARELLA, ARUGULA, GARLIC BREAD

SHREDDED BUFFALO \$12

GRILLED CHICKEN, HOUSE BUFFALO SAUCE, BLUE CHEESE SLAW, SPINACH, TOMATO

TURKEY PESTO \$13

SMOKING GOOSE SMOKED TURKEY, ARUGULA, POACHED TOMATOES, RED ONIONS, PESTO, GREEN RANCH MOZZARELLA ON

MEDITERRANEAN TUNA \$12

IMPORTED TONNO TUNA, OLIVE OIL, ONION, LEMON, TARRAGON, OREGANO,

PHILLY STEAK \$13

8 OZ OF PHILLY STEAK, GRILLED ONION GREEN & RED PEPPERS, BANANA PEPPERS, PROVOLONE CHEESE WITH GARLIC AIOLI

CREATE YOUR OWN NEW FAVORITE

(1 meat/1 cheese \$11) (2 meats/2 cheeses \$12) (3 meats/2 cheeses \$13)

TOPPINGS: ICEBERG LETTUCE, TOMATOES, RED ONIONS, PICKLES, HOT GIARDINIERA *AVOCADO OR BACON -ADD \$2*

DRESSINGS: MAYO, HERB MAYO, YELLOW MUSTARD, DIJON, SRIRACHA AIOLI

Hand Sliced Deli Meats

SMOKING GOOSE CAPOCOLLO
SMOKING GOOSE SALAMI
SMOKING GOOSE CITY HAM
SMOKING GOOSE SOPPRESSATA
SMOKING GOOSE PEPPERONI
HOOSIER FARMS ROAST BEEF
SMOKING GOOSE SMOKED TURKEY

Off the Block Cheeses

SAXONS BIG ED GOUDA
BELGIOIOSO AGED PROVOLONE
FIOR-DI-LATTE FRESH MOZZARELLA
DECATUR DAIRY HAVARTI
TILLAMOOK PEPPERJACK
TILLAMOOK SWISS
TILLAMOOK SHARP CHEDDAR

SIGNATURE SOUPS

CREAM OF CHICKEN \$5

Cup of shredded chicken, carrots, peas, celery, heavy cream in chicken stock.

STOCKPOT VEGETABLE \$5

All the veggies in the pot. No beans, no pasta, no mushrooms. Extra good.

BY NURTURING THE ENVIRONMENT AND PRESERVING THE CRAFT OF FOOD ARTISANS, WE ARE SUPPORTING THE LOCAL AGRICULTURAL ECONOMY AND CONTRIBUTING TO CHANGE THAT WILL ONE DAY MAKE CLEANER, NUTRITIOUS, BETTER TASTING FOOD AVAILABLE TO EVERYONE.

Good karma never tasted so good!

BLACKENED CHICKEN

QUESADILLAS \$10

STUFFED WITH BLACK BEAN & ROASTED CORN SALSA. WITH SIDES OF SALSA VERDE.

FRIED PICKLES \$8

POUTINE \$11

BT GRAVY, DRUNKEN CHEESE CURDS, CAROLINA GOLD

PRETZEL \$12.5

BT BEER CHEESE AND STONE

SHARE WINGS

TOSSED IN YOUR CHOICE OF RUB OR SAUCE

BUTCHER'S DRY RUB

JAMESON BBQ
SWEET HEAT
SPICED KOREAN
HOUSE BUFFALO

6-\$8

MAPLE FARMS DRUNKEN CHEESE

CURDS \$9

ALE & OREGANO MARINATED, BEER BATTER, GREEN RANCH,

SHEET NACHOS \$12

House made chips, fresh cilantro, cheese blend, black beans, tomatoes, jalapenos, red onions, sour cream, and avocado crema. Add chicken or beef \$3
Steak \$5

FEATURES

BRATOFEST BOARD \$16

SMOKED THURINGER, KNACKWURST, SHEBOYGAN, AND AN OKTOBERFEST BRAT MADE WITH DOVETAIL FESTBIER. SAUERKRAUT, BROWN MUSTARD, CRACKERS, AND TOAST.

BEER CHEESE SOUP \$5

A MIDWEST FAVORITE! CHEDDAR, MARZEN STYLE BEER, AND CHICKEN SOUP

BUTCHER BOARDS

FILL YOUR BOARD WITH YOUR CHOICE OF 3 OR 5 OF OUR ARTISAN MEATS AND/OR CHEESES. YOUR SELECTION WILL BE ACCOMPANIED WITH NUTS, CRACKERS AND A VARIETY OF FRESH FRUITS AND SPREADS. SERVES 1-2

| CHOICE OF 3 ITEMS \$16 | CHOICE OF 5 ITEMS \$19 |

ARTISAN MEATS

SMOKING GOOSE SOPPRESSATA
SMOKING GOOSE DELAWARE FIREBALL
SMOKING GOOSE PORK & RABBIT TERRINE
RED TABLE SALAME FRANCOIS
LA QUERCIA PROSCUITTO AMERICANO

ARTISAN CHEESES

RED BARN CUPOLA
SAXONY GRUYERE
KENNY'S FARMHOUSE BLUE
WINDSHADOW FIG & HONEY CHEVRE
ALBALA HONEY ROSEMARY

We proudly offer 100% grass fed beef and bison that are farm raised as well as our free-range, antibiotic-free Amish chicken.

BURGERS & SUCH

THE DINER \$13

TWO PERFECT 1/4 LB PATTIES FLAT & CRISPY, SHARP CHEDDAR, BACON, GARLIC AIOLI, PICKLE

BIG AL \$14

BACON, PULLED PORK BELLY, CARAMELIZED ONIONS, PICKLED RED ONIONS, JAMESON BBQ

EL GUAPO \$12

PEPPERJACK, ROASTED PEPPERS, JALAPEÑOS, REFRIED BEANS, SOPO SAUCE

CHICAGO CUT \$13

HAVARTI, ARUGULA, CARAMELIZED ONIONS, FIELD MUSHROOMS, ONION AIOLI, STEAK SAUCE

THE ABYSS BURGER \$14

CAJUN SPICED, TOPPED WITH JALAPENO BACON, GHOST PEPPERJACK CHEESE, HABENERO SAUCE

TOMBSTONE \$15

GRASS FED BISON, BLEU CHEESE, HOT SAUCE, SOPO SAUCE

FRENCH DIP TRIO \$12

ROAST BEEF, CARMELIZED ONIONS, DIPPING AU JUS

CAROLINA GOLD \$12

MUSTARD VINEGAR BBQ PORK, GOUDA, PICKLES, PICKLED RED ONION

AUGIE SPECIAL \$12

GRILLED CHICKEN BREAST, BACON, PEPPERJACK, LETTUCE, TOMATO, ONION, PICKLE, SPICY MAYO

TURKEY TOM-TOM \$12

STUFFED WITH GARDEN VEGGIES, HAVARTI,

CHEDDAR BACON BRAT BURGER \$13.5

IT'S EXACTLY WHAT IT SOUNDS LIKE. SERVED WITH SAUERKRAUT AND MUSTARD ON A PRETZEL BUN

MAKE A MASTERPIECE \$11

PICK YOUR PROTEIN- 100% ANGUS BEEF-TURKEY, AMISH CHICKEN BREAST, SWEET POTATO BLACK B EAN PATTY. FOR \$2 MORE - GRASS FED BEEF OR BISON

PICK YOUR TOPPINGS-\$.75 PER ITEM

CARAMELIZED ONIONS, FIELD MUSHROOMS, ROASTED RED PEPPERS, FRIED EGG, FRIED JALAPEÑOS, AVOCADOS, GIARDINIERA, SOPO SAUCE

PICK A CHEESE- \$1

ALL BURGERS COME WITH FRIES OR PICNIC SIDE

FROM THE HEN

BUTTERMILK MARINATED, SEASONED & GOLDEN FRIED YOUR CHOICE OF CAJUN OR CLASSIC FRIED

FRIED CHICKEN SANDWICH \$12

LETTUCE, TOMATO, SOPO SAUCE, PICKLES, BRIOCHE BUN

THE PICNIC

1-2 PEOPLE \$17 2-3 PEOPLE \$25

'BASKET' OF OUR SIGNATURE BUTTERMILK FRIED CHICKEN TENDERS. SERVED WITH CHOICE OF (3) - SLAW, SIDE SALAD, PASTA SALAD, CHIPS, OR POTATO SALAD

THE GREENS

FRIED GREEN TOMATO \$10

MOZZARELLA, ARUGULA, BASIL OIL, BALSAMIC

BURATTA \$10

FRESH MOZZARELLA, CIDER CURED PEPPERS, ARUGULA PARMESAN, TOASTED ITALIAN POINTS

BABY SPINACH \$11

SPINACH, CRISP BACON, HARD BOILED EGG, RED ONION, AVOCADO, SHERRY CANE VINAIGRETTE

SOUTHWEST SALAD \$11

SPRING MIX TOPPED WITH AVOCADO, FRESH CILANTRO, BEANS, CORN, TOMATO, RED ONION, TORTILLA STRIPS, QUESO FRESCO WITH ROASTED RED ONION VINAIGRETTE

WINE COUNTRY \$12

Extras & Picnic Sides

FRIES, CHIPS, SLAW, ELOTES \$3

ONION RINGS, SIDE SALAD, PASTA SALAD, POTATO SALAD \$4

MAC & CHEESE \$5 side \$10 dinner

DESSERT

DEATH BY CHOCOLATE (gf) - \$7

WHITE CHOCOLATE RASPBERRY CHEESECAKE - \$7

VANILLA BEAN CHEESECAKE - \$7