

56/2009

# BUTCHER

HOUSE MADE SALUMI — all pork sausages

- Fennel — with fennel seeds, chili flakes,  
black + white pepper \$7/ 1/4 lb
- Coppa dulce — dry cured pork shoulder with  
brown sugar + fennel seeds \$8/ 1/4 lb
- Coppa picante — dry cured pork shoulder  
with paprika, chili + cayenne \$8/ 1/4 lb
- Coppa barbera — dry cured pork shoulder  
with barbera wine \$8/ 1/4 lb
- Genoa — lightly seasoned with white pepper +  
garlic \$7/ 1/4 lb
- Sopresatta — with oregano, red wine +  
garlic \$7/ 1/4 lb
- Chorizo — Spanish, with paprika, chili +  
cayenne \$7/ 1/4 lb
- Calabrese — coarsely ground with chili +  
sweet vermouthe \$7/ 1/4 lb
- Rosso — dry cured pork with garlic +  
"quatre espices" \$7/ 1/4 lb
- Blood — with blood + cocoa \$7/ 1/4 lb
- Toscana — with whole black pepper + garlic  
\$7/ 1/4 lb
- Lucchese — with coriander + mace  
\$7/ 1/4 lb
- Lonza — Italian, with fennel + black pepper  
\$8/ 1/4 lb
- Lomo — Spanish, with paprika pimenton  
\$8/ 1/4 lb
- Nostrano — with warm spices \$7/ 1/4 lb
- Piccante — with orange zest + chili flake  
\$7/ 1/4 lb
- Crespone — sweet spices, cinnamon, ginger,  
clove \$7/ 1/4 lb
- Napoletano — with mustard + caraway seeds,  
similar to 'pepperoni' \$7/ 1/4 lb
- Duck prosciutto — cured duck breast with  
cinnamon + cayenne \$8/ 1/4 lb
- Salame cotto — cooked salami \$7/ lb

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## sandwiches

### cochon muffaletta

house made meats, provolone,  
pickled peppers + olives \$12

### pastrami

with sauerkraut on rye \$10

### cuban sandwich

with cochon du lait \$12

### hot sausage + peppers

with house made whole grain mustard \$9

### pork belly

on white bread with mint + cucumber \$10

### tuna melt

on olive bread \$10

### cold roast beef

with horseradish + onion on  
toasted caraway bread \$11

all sandwiches are made with house made meats

## bar food

baked lamb eggplant gremolata \$6

'tartiflette' -- baked fingerling  
potatoes, Butcher bacon, shaved  
onion + reblochon cheese \$7

napoletano salami + olive pizetta \$7

marinated brussel sprouts \$6

lemon + herb hot skillet  
Louisiana shrimp \$8

warm mushroom 'duxelle' crostini  
with lardo \$6

pimento cheese slider \$6

## butcher tastings

salumi plate - \$12

artisan cheese plate - \$12