CHEF'S TABLE

99 *Per Person*
Served Family Style

[Appetizers]
CRAFTED CHARCUTERIE
SAUSAGE SAMPLER

[Salad]
WEDGE SALAD

[Entrees]
SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
SEASONAL FISH

[Sides]
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSEL SPROUTS
CARAMELIZED BROCCOLI
SKILLET CORNBREAD

[Dessert]
SEASONAL DESSERT

BUTCHER & THE BOAR®

Inventive American flavor crafted by chefs with patience, artistry and an insistence on using the finest, freshest ingredients, shared in a festive, communal atmosphere

@butcherandboar

Kevin Fraley - General Manager
Tommy Begnaud - Chef

* the consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. 1-5-18

Live Full Boar™

CHEF'S SELECT TABLE

119 *Per Person*
Served Family Style

[1st Course]
FOIE GRAS
WOOD GRILLED OYSTERS

[2nd Course]
CRAFTED CHARCUTERIE
CHEESE PLATE

[3rd Course]
SAUSAGE SAMPLER

[4th Course]
WEDGE SALAD

[5th Course]
SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
SEASONAL FISH

[Sides]
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSEL SPROUTS
CARAMELIZED BROCCOLI
SKILLET CORNBREAD

[Dessert]
SEASONAL DESSERT

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CHEF'S PREMIUM TABLE

139 *Per Person*
Served Family Style

[1st Course]
FOIE GRAS
WOOD GRILLED OYSTERS

[2nd Course]
CRAFTED CHARCUTERIE
CHEESE PLATE

[3rd Course]
SAUSAGE SAMPLER

[4th Course]
WEDGE SALAD

[5th Course]
PRIME RIB
DOUBLE CUT SMOKED PORK CHOP
SMOKED BEEF LONG RIB
BOURBON SHRIMP

[Sides]
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSEL SPROUTS
CARAMELIZED BROCCOLI
SKILLET CORNBREAD

[Dessert]
SEASONAL DESSERT

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