

THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB
NYBUTCHER.COM
Hours: MON-SAT 10-8

LET'S BEGIN

CHARCUTERIE

WINGS


LARGE PLATES

SIDES

CHARCUTERIE BOARD *small* 22
Chef selected meat & cheese, house made jam, seasonal fruit and other pickings *large* 35

SOUTHERN BOARD 17
Pimento cheese, andouille sausage, cucumber-tomato salad, cornbread and deviled eggs

WINE NOT ADD A FLIGHT?
see back for wine flight options

IN-HOUSE SMOKE WINGS 9 
Choose one flavor: bbq, maple siracha, naked six per order served with ranch or blue cheese

STEAK FLIGHT 20
Chef selected cuts prepared three ways


SEASONAL SALMON 24
Preparation changes seasonally. Please ask your server for details.

CRAB AND SALMON CAKES 27
choice of two; served with choice of side and chili aioli

6 each


ROASTED VEGETABLES 

CUCUMBER TOMATO SALAD 


MAC N' CHEESE (add 2) 

SALADS & SMALL PLATES

EAST COBB 13 
our version of a cobb salad with smoked turkey


CAESAR SALAD 10 
choice of protein
grilled salmon 6 steak 7
smoked turkey 3 crab cake 10


TRIO OF DIPS 9
house made, choice of the day


SMOKED DEVILED EGGS 9 
topped with jalapeño bacon


CHILI 7
with side of cornbread

BETWEEN THE BREAD

MARIETTA MUFFULETTA 12 
mortadella, capicola, pepperoni, provolone, ham, mozzarella, giardiniera

TYBEE "WUORI" BLT 12 
turkey, pesto mayo, bacon, lettuce, tomato

ROSWELL REUBEN 10 
corn beef, pastrami, swiss, sauerkraut, Russian dressing

SANDY SPRINGS STEAK 13 
steak, peppers, onions, mozzarella, chili aioli



AVAILABLE FOR TAKEOUT

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg. May increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preferences.

wines by the glass

WHITES

Opolo Albariño	8
Left Coast White Pinot Noir	9
Albert Bichot Bourgogne	12.5
Burly Chardonnay	16

REDS

TSM Valpolicella Ripasso	8
Intrinsic Cabernet	9
Eberle Syrah	12
Silver Ghost Cabernet	13.5
Robert Foley The Griffin Blend	16
Nannetti Brunello di Montalcino	20
Copain Pinot Noir	21
Freemark Abbey Cabernet	22

FLIGHTS 2oz of each wine

Light Hearted Left Coast White Pinot, Albert Bichot Bourgogne, Bulry Chardonnay	12
Well Rounded Eberle Syrah, Silver Ghost Cabernet, Robert Foley Red Blend	14
Sophisticated Copain Pinot Noir, Nannetti Brunello, Freemark Abbey Cabernet	19

draft beer

Variant Lumen Lager German Helles Lager	6
Variant Moon Cloud IPA Hazy IPA	7
CCBC Tropicalia American IPA	7
Allagash White Wheat Beer	8
CCBC Paradiso Blackberry & Black Currant Sour	8
Six Bridges Silent Accord Coconut Milk Stout	8.5

bottles & cans

Narragansett Lager	4
Classic City Lager	4.5
Three Taverns Rapturous Sour	5.5
Scofflaw Basement IPA	5.5
Cherry St. Steppin Razor	6
Alpine Duet IPA	6
Reformation Stark Porter	5.5
Cherry St. Coconut Porter	6

NON-ALCOHOLIC

Coke, Dt Coke, Coke Zero, Sprite	2
Gold Peak Tea	2
Minute Maid Lemonade	2
Dasani	2

"#\$%&! ' #&! (%)) * + ! % , , ! % - . ! / O + * , !
) % ! 1 2 # + ! 2 # 3 ! 4 2) O ! # % ! 5 % . 6 ' 7 + !
, + + !