

# THE NEW YORK BUTCHER SHOP & WINE BAR

@NYBUTCHEREASTCOBB  
NYBUTCHER.COM

Hours: MON-THURS 10-8  
FRI & SAT 10-9  
SUN 12-6

LET'S BEGIN — CHARCUTERIE — WINGS — LARGE PLATES — SIDES

CHARCUTERIE BOARD *small* 22

*Chef selected meat & cheese, house made jam, seasonal fruit and other pickings*

PICKLE & PORK BOARD 17

*Selection of house made sausages and pickles*

WINE NOT ADD A FLIGHT?

*See back for wine flight options*

IN-HOUSE SMOKED WINGS 9 

*Choose honey sriracha or naked. Six per order served with celery & carrots*

STEAK FLIGHT 20

*Chef selected cuts prepared three ways*

BUTCHER CRABCAKES 23


*Two cakes, chili aioli*

SAUTÉED GARLIC SHRIMP 15

*Served with crostinis*

6 each

PASTA SALAD 

COLESLAW 

MAC N' CHEESE (add 2) 

DUCK FAT POTATOES 

SALADS & SMALL PLATES — BETWEEN THE BREAD


BALSAMIC FALL SALAD 10   
*Goat cheese, walnuts, cranberries*

CAESAR SALAD 9 


*Add a choice of protein to any salad:*


*grilled salmon 6 steak 7*  
*shrimp 6 chicken 5*


STUFFED MUSHROOMS 11   
*House made sausage & hint of cheese*


SMOKED DEVEILED EGGS 9   
*Topped with jalapeno bacon*


CHICKEN PESTO FLATBREAD 10  
*Topped with Spring mix and bacon*


UMAMI SENSATION SLIDERS 12   
*Three sliders from signature grind, Gouda cheese, black garlic mayo*

MIDTOWN MEATBALL 12   
*Marinara, provolone, mozzarella*

MARIETTA MUFFULETTA 12   
*Mortadella, capicola, pepperoni, provolone, ham, mozzarella, giardiniera*

TYBEE "WUORI" BLT 12   
*Turkey, pesto mayo, bacon, lettuce, tomato*

ROSWELL REUBEN 12   
*Corn beef, pastrami, swiss, sauerkraut, Russian dressing*

SANDY SPRINGS STEAK 13   
*Steak, peppers, onions, mozzarella, chili aioli*

 AVAILABLE FOR TAKEOUT

SWEET TREATS 6 

*Ask your server for today's selection.*

*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

Fumées Blanches Sauvignon Blanc	11
Left Coast White Pinot Noir	11
Hartford Court Chardonnay	13
Katari Pinot Grigio	9

### REDS

Scattered Peaks Cabernet	12
Caymus Walking Fool	11
Caymus Red Schooner: Transit #2 from Australia Or Voyage #11 from Argentina	12.5
Bull by the Horns Cabernet	11
Matanzas Creek Merlot	13
High on the Hog Red Blend	12
Caymus Napa Valley Cabernet	32

### FLIGHTS 2oz of each wine

Well Rounded Matanzas Creek Merlot, Scattered Peaks Cabernet, Hartford Court Chardonnay	15
Light Hearted High on the Hog, Bull by the Horns, Left Coast White Pinot Noir	12
Caymus Around the World Caymus Suisun Walking Fool, Red Schooner Transit #2 and Voyage #11 ADD CAYMUS NAPA CABERNET FOR +\$11	17

! "#\$%&' !(\$' !)& \*\*+, !&--!&. /!01, +!  
23\*1!\$&!4&/5(6, !-, , !  
!  
"705!()&. \*!&. /!8&\$\*1+ !!  
93\$, !: +. )!

## draft beer

Variant Lumen Lager German Helles Lager	6
Variant Cashmere IPA Hazy IPA	8.5
CCBC Tropicalia American IPA	7
Allagash White Wheat Beer	8
Round Trip Oktoberfest Märzen Style Lager	8.5
Wild Leap Strawberry Mango Cocktail	9.5

## 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
Dry County Old 41	5.5
Cherry St. Coconut Porter	6

## NON-ALCOHOLIC

Various Coca-Cola Sodas, Teas,  
Lemonade and Sparkling Waters  
Craft Georgia Cola