

CHEF'S TABLE



99 Per Person | Served Family Style
Add Wagyu Ribeye for \$50 Per Person

APPETIZERS

**CRAFTED CHARCUTERIE & CHEESE
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 BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD**

DESSERT

SEASONAL DESSERT



THE BUTCHER'S
TALE
✂

The Butcher's Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region's best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other's company.



@thebutcherstale

**Chad Waldon - General Manager
Peter Botcher - Butcher & Head Chef**

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

CHEF'S SELECT TABLE

119 Per Person | Served Family Style
Add Wagyu Ribeye for \$50 Per Person

1ST COURSE

**FOIE GRAS
WOOD GRILLED OYSTERS**

2ND COURSE

CRAFTED CHARCUTERIE & CHEESE

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 BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD**

DESSERT

SEASONAL DESSERT



THE BUTCHER'S
TALE
✂

The Butcher's Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region's best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other's company.



@thebutcherstale

**Chad Waldon - General Manager
Peter Botcher - Butcher & Head Chef**

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

CHEF'S PREMIUM TABLE



139 Per Person | Served Family Style
Substitute Wagyu Ribeye for \$30 Per Person

1ST COURSE

**FOIE GRAS
WOOD GRILLED OYSTERS**

2ND COURSE

CRAFTED CHARCUTERIE & CHEESE

3RD COURSE

SAUSAGE SAMPLER

4TH COURSE

WEDGE SALAD

5TH COURSE

**SMOKED BEEF LONG RIB
PRIME RIBEYE
DOUBLE CUT SMOKED PORK CHOP
GRILLED BLUE PRAWNS**

SIDES

**SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD**

DESSERT

SEASONAL DESSERT



THE BUTCHER'S
TALE
✂

The Butcher's Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region's best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other's company.



@thebutcherstale

**Chad Waldon - General Manager
Peter Botcher - Butcher & Head Chef**

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