



DOWNTOWN

by Chef Jay Pisculli

3 COURSES • \$35

replace ANY course with a Beer Tree Brew draft, sauvignon blanc, merlot, or Cynar spritz

APPETIZER

6 OYSTERS ON THE HALF SHELL (+\$10)

champagne mignonette, spiked cocktail sauce [GF]

BEEF CARPACCIO (+\$15)

black garlic truffle aioli, shaved asiago, stracciatella, arugula, garlic bread [GFO]

FRIED BURRATA (+\$5)

crispy fresh cream stuffed mozzarella, broccoli rabe pesto, romesco sauce, herb oil, garlic bread [V]

TOM KHA KAI (THAI COCONUT SOUP)

chicken, shiitake mushroom, lemongrass, cilantro, lime, chili crisp [GF]

ARUGULA SALAD

honeycrisp apple, fennel, apple cider infused cranberry, candied walnut, caramelized shallot vinaigrette [VG, GF]

ITALIAN SALAD

iceberg, radicchio, mozzarella, provolone, tomato, pickled peppers, chickpeas, red wine vinaigrette [V, GF]

CRISPY DEVILED EGGS

whole grain mustard, horseradish, cured egg yolk

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

ENTREE

CHICKEN CUTLET & GNOCCHI

crispy parmesan panko chicken cutlet, cacio e pepe gnocchi, spinach, roasted tomato, pecorino romano

ROASTED DELICATA SQUASH

carrot ginger purée, feta, pepitas, herb salad, honey lemon vinaigrette [V, VGO, GF]

BRAISED LAMB RAGU (+\$10)

mafaldine pasta, slow braised lamb, san marzano tomato, grana padano, roasted garlic breadcrumbs

PAN ROASTED ATLANTIC COD

butternut squash purée, crispy brussels sprouts, thyme honey, sage brown butter [GF]

CIDER BRINED PORK TENDERLOIN

parsnip purée, roasted apple, crispy brussels sprouts, thyme honey [GF]

STEAK FRITES (+\$20)

cast iron seared bistro tenderloin, garlic herb butter, DT fries [GF]

12 OZ. WAGYU STRIP STEAK (+\$75)

bone marrow butter, smoked sea salt, beef tallow garlic parmesan fries [GF]

BUTCHER'S BURGER

house ground 8 oz. steak burger, extra sharp cheddar, roasted garlic aioli, spicy dill pickles, DT fries [GFO]

DESSERT

APPLE CINNAMON CRONUTS

apple & caramel stuffed warm crispy croissant doughnuts tossed in cinnamon sugar [V]

CHOCOLATE CRONUTS

warm crispy croissant donuts, chocolate ganache [V]

STUFFED POACHED PEAR

vanilla cardamom poached d'anjou, whipped mascarpone, honey roasted hazelnut streusel [V,GF]

ESPRESSO MARTINI

vodka, coffee liqueur, vanilla syrup, Batch Coffee cold brew [V,GF]

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian
20% gratuity added for parties of 6 or more | maximum of 4 separate checks per party