



BUTCHER & THE BOAR®

 Butcher & the Boar Signature Item

STARTERS

SAUSAGE SAMPLER 29

Serves 2-6

- Wild Boar Hot Link
 - Texas Beef Link
 - Berkshire Pork & Cheddar
- Creole mustard, 4 chili BBQ, stukel, slaw

BUTCHER'S PLATTER 29

Serves 2-6

- Texas Wild Boar Ham
 - Turkey Braunschweiger
 - Wild Boar Head Cheese
 - Artisanal Cheeses
- An assortment of cheeses, accoutrements, house made crackers

STEAK TARTARE 16

Bone marrow aioli, jalapeno, cornichon, pecorino, grilled bread*

SALADS & SOUP

11 EACH

WEDGE SALAD

House smoked bacon, blue cheese, tomato syrup, buttermilk ranch

CAESAR SALAD

Pecorino dressing, garlic breadcrumb

ROASTED BEET SALAD

Radish, frisee, orange, walnut, chevre

SWEET CORN BISQUE

Local shrimp, creme fraiche, jalapeno, roe*

WOOD GRILLED OYSTERS 16

Seasonal oysters topped with parmesan butter*

SMOKED CHICKEN WINGS 12

B&B rum chili BBQ or buffalo sauce, buttermilk ranch

SNAPPER CEVICHE 14

Leche de tigre, pine nuts, yogurt, mint*

B&B ANDOUILLE CROQUETTES 11

Butterkase cheese, chipotle sour cream

PEANUT BUTTER STUFFED JALAPENOS 11

Pickled golden raisin, cotija, cilantro

FRIED GREEN TOMATOES 8

Green goddess dressing, micro greens, radish

MEATS

CHEF SELECTED ANGUS BEEF HAND CUT & WOOD FIRED

NY STRIP 42

12oz USDA prime, warm potato salad, spinach, blue cheese, demi*

FILET MIGNON 39

8oz USDA prime, mushroom, smoked onion rings, horseradish, steak sauce*

RIBEYE 48

16oz USDA prime, asparagus, horseradish creme fraiche, pumpkin seed pesto, parmesan*

BRINED & SMOKED

BEEF LONG RIB 49

Slow smoked for 14 hours, salt & sugar cured, tortilla slaw, Tabasco - molasses

DOUBLE CUT PORK CHOP 39

Slow smoked, heritage breed pork, sweet potato, broccolini, fresno, peanut

SMOKED DUCK BREAST 38

Pastrami spice, celery root, bread pudding, cherries

BUTCHER & THE BOAR IS A NATIONALLY RECOGNIZED AWARD WINNING MODERN STEAKHOUSE. NAMED ONE OF THE BEST BOURBON BARS IN AMERICA, WE FOCUS ON LARGE SHAREABLE PORTIONS WITH INVENTIVE AMERICAN FLAVORS.

Tommy Begnaud, Executive Chef

730 Coleman Blvd, Mt Pleasant, SC 29464 • 843.868.8000

WATERS

PAN SEARED HALIBUT 36

Potato puree, fennel, mache, tangerine, fennel pollen

SEARED DIVER SCALLOPS 38

Cauliflower, prosciutto, black garlic

SHRIMP & GRITS 30

Crawfish etouffee, chevre, scallion

HOUSE-MADE 10 EACH

SAUSAGES

CHICKEN FRIED CHICKEN

Country sausage gravy, Brussels sprouts slaw, fried egg*

WILD BOAR HOT LINK

Vegetable stukel, Zatarain creole mustard, shoestring potato

TEXAS BEEF LINK

4 chili BBQ sauce, tortilla slaw, cilantro

BERKSHIRE PORK & CHEDDAR

Sauteed broccoli, grilled baguette, maple sherry vinaigrette

SIDES

8 EACH

RED HOT BRUSSELS SPROUTS

CARAMELIZED BROCCOLI

COLLARD GREENS

POTATO PAVE

TRUFFLED TRUMPET ROYALE MUSHROOMS

SOUR CREAM-CHIVE MASH

CREOLE SHRIMP MAC & CHEESE

SKILLET CORNBREAD 5

ON A BUN

Chips included. Substitute fries, brussels sprouts or wedge salad 3

BUTCHER BURGER 13

House ground beef, bacon, 1yr Widmer cheddar and bacon mayo*

CRISPY CHICKEN SANDWICH 12

Delta sauce, lettuce, dill pickle

SMOKED BRISKET SANDWICH 12

Pimento cheese, pickled jalapeno, 4 chili BBQ

B&B BUTCHER BRAT 10

House kraut, creole mustard, onion

B&B CHEDDAR WURST 10

Chili, cheddar, scallion

B&B ANDOUILLE 10

Tortilla slaw, fried tortilla, cilantro

PRIVATE EVENT SPACES Boar Room • Garden Room • Patio

Contact Courtney Briden | 612.220.4343 | eventssc@butcherandtheboar.com



ButcherandtheBoar.com



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Gift Cards Available • See Hostess or Ask Your Server

*The consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of foodborne illness.