

THE BUTTERY

DINNER | fall 2019

SNACKS & STARTERS

parmesan-garlic-rosemary FRIES truffle or chipotle aioli	6
truffle FRIES curry or chipotle aioli	6
marinated OLIVES fresh herbs citrus evoo chili flakes	4
chips and DIP spicy aged grafton village farmhouse cheddar spread house potato chips	9
HUMMUS cumin garlic lemon olive oil tahini cilantro flatbread	10
buttery BRUSSELS SPROUTS chili flakes garlic lemon evoo curry aioli	11
crispy CALAMARI fried cherry peppers chipotle aioli	12
BURRATA fig compote warm bread fleur de sel greek evoo spiced pecans	13
PEI MUSSELS garlic shallots parsley thyme white wine butter crusty bread	13

SALADS

fig and ARUGULA spiced pecans goat cheese balsamic vinaigrette	12
shaved KALE and brussels sprouts fennel almonds apples currants parm grapefruit vinaigrette	12
CAESAR * romaine shaved parm parmesan-herb croutons classic caesar dressing	11
iceberg WEDGE bacon cherry tomato radish blue cheese dressing	12
+ grilled CHICKEN breast 6 + 3 grilled SHRIMP 8 + AVOCADO 3 + herb roasted SALMON	13

MAINS

herb roasted faroe island SALMON * parsnip purée lentils fennel-pepper relish cumin roasted carrots	24
SHRIMP fra diavolo garlic chili blistered cherry tomatoes spaghetti (+ lobster, add 8)	21
beer battered FISH AND CHIPS atlantic haddock old bay fries house tartar coleslaw	21
buttery MEATLOAF mashed potatoes sautéed haricots verts wild mushroom gravy	19
CHICKEN parmesan house marinara spaghetti fresh mozzarella basil nut-free pesto	20
CHICKEN pot pie carrots, peas, mushrooms arugula with shallot-dijon vinaigrette puff pastry	19
grilled HANGER STEAK * truffle fries mushroom steak sauce roasted asparagus	24
giannone half roasted CHICKEN mashed potatoes crispy brussels sprouts herb-lemon jus	21
EGGPLANT parmesan house marinara spaghetti fresh mozzarella (sub zucchini noodles, add 4)	18
TRUFFLED WILD MUSHROOM ravioli roasted wild mushrooms sage brown butter	21
LOBSTER MAC & CHEESE garlic-herb panko	24

BURGERS

BACON CHEESE burger black angus caramelized onions crispy bacon aged cheddar truffle aioli	17
TURKEY burger roasted tomato aged cheddar avocado chipotle aioli	17
BLACK BEAN burger roasted tomato aged cheddar avocado chipotle aioli	17
all burgers served on iggy's brioche bun with butter lettuce, tomato and french fries	

FOR KIDS

BURGER black angus, turkey or black bean burger aged cheddar french fries	12
MAC & CHEESE garlic-herb panko	10
CHICKEN milanese french fries	10
NOODLES with butter or marinara sauce (sub zucchini noodles, add 4)	8

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness
please inform your server if someone in your party has a food allergy before placing your order*

we support the responsible use of forest resources     this menu was made with 100% post-consumer fibers