

## STARTERS

### CHEESE

15 each or 26 for three

Clothbound Cheddar  
Greensboro, Vermont  
Fig Jam

Stilton  
Derbyshire, England  
Port Honey

Robiola  
Piedmont, Italy  
Apple Rosemary Chutney

### DEVILED EGGS

26 for three

Fried Oysters 14  
Pickled Jalapeños

Smoked Salmon 15  
Trout Roe

Pickled Peppers 7  
Olive Oil Mayo

### MEATS

15 each or 26 for three

Prosciutto  
Dry-Cured Ham

Coppa Piccante  
Dry-Cured Pork

Finochiono  
Fennel Salami

### HOUSE MADE PÂTÉ

29 for two

Country Pâté 18.5  
Carnichons, Dijon, Pickled Vegetables

Chicken Liver Mousse 17  
Toasted Challah, Schmaltz

### BUTCHER'S BOARD

Assortment of Cheeses,  
Meats, House Made Pâtés  
& Pickled Vegetables

49

### BUTCHER'S ROYALE

Assortment of Cheeses, Meats  
House Made Pâtés  
& Pickled Vegetables

84

## APPETIZERS

Rotisserie Chicken Soup	Spaetzle, Green Chilies, Cilantro, Poached Egg	17
Steamed Clams	Celery, Peppers, Andouille Sausage	22
White Bean Hummus	Toasted Country White, Pickled Vegetables	17
Smoked Salmon	Capers, Red Onions, Rye Toast, Horseradish Cream	22
Steak Tartare*	Capers, Red Onions & Crispy Fried Egg	25
Grilled Avocado	Pickled Pepper Crema	9
Buffalo Style Cauliflower	Celery & Blue Cheese	17
BBQ Ribs	Corn Bread Pudding	21
Baked Meatballs	Tomato Confit, Mozzarella & Basil	19.5
Cream of Tomato Soup		14

## SPIT ROASTED

### HALF AMISH CHICKEN

Mustard, Riesling & Sage 29

### BUTCHERS SALAD

Romaine, Bacon, Spit Roasted Meats, Mushrooms & Blue Cheese 31

### PRIME RIB OF PORK

Apricot & Chili Jam 41

### PRIME RIB OF BEEF

Pan Drippings

Queens Cut 42  
9 ounce

Kings Cut 63  
16 ounce

## STOVE

Vegetable Risotto	Seasonal Vegetables	28
Scottish Salmon	Vermouth, Buttered Leeks & Dill	32
Branzino	Gremolata	35
Housemade Ricotta Cavatelli	Artichokes, Cherry Tomatoes, Rotisserie Chicken	29
Lamb Chops	Tomato & Eggplant Confit, Mint, Cucumber Yogurt	43
NY Strip Steak	Bone Marrow Butter, Tomato Confit	46
Lobster & Shrimp Curry	Shiitake, Asparagus, Coconut Milk	39
Braised Short Ribs	Mashed Potato, Brussels Sprouts	39
The Ribbon Steak	Hanger, Green Peppercorn Sauce & Fries	41
Fried Chicken	Honey	27

## BURGERS & CARVERY

Served with Pickled Cucumbers & Fries

Beef Burger	Arugula, Beefsteak Tomato & Red Onion Relish	20
Bacon Cheddar Burger	Arugula, Beefsteak Tomato & Red Onion Relish	23
Black Bean Burger	Avocado, Pickled Pepper Crema	20
Pig Club	Rotisserie Pork, Bacon, Jalapeño, Provolone & Chipotle Aioli	23
Fried Chicken Sandwich	Lettuce, Tomato, Pickles, Ribbon Sauce	22
Ribbon "Dip"	Prime Rib, Caramelized Onion Broth	26

## RAW BAR

East Coast Raw Oysters*	3.75
West Coast Raw Oysters*	4.5
Local Raw Clams*	3.5
Head On Shrimp	25.5
1/2 Chilled Lobster	25
Shrimp Cocktail	22.5

### Kaluga Caviar 98

Plateau\* 120

6 West Coast Oysters, 6 Local Oysters, 6 Local Clams,  
Head on Shrimp, 1/2 Chilled Lobster & Shrimp Cocktail

Plateau Royale\* 210

Kaluga Caviar, 6 West Coast Oysters, 6 Local Oysters,  
6 Local Clams, Head On Shrimp, 1/2 Chilled Lobster,  
Shrimp Cocktail, Stoli Elit

## SALAD

Butter Lettuce	Hearts of Palm, Garlic Croutons & Creamy Dijon Dressing	16
Arugula	Roast Butternut, Parmesan & Balsamic Vinaigrette	17
Quinoa Bowl	Chicken, Avocado, Tomatoes, Radishes, Hearts of Palm, Celery, Corn	21
Kale & Treviso	Apples, Pickled Squash, Goat Cheese, Pecans, Pomegranate Dressing	18
Caesar	Romaine, Parmesan Croutons	18

## SIDES

Mashed Potato	11	Garlic & Sage Roast Fingerlings	11
French Fries	11	Spaetzle 'n Cheese	12
Grilled Zucchini & Thyme	11	Roast Carrots	11
Wild Mushroom Roast	11	Grilled Asparagus	11
Sautéed Broccolini	11		

\*Consuming raw or under-cooked meat, seafood or eggs, may increase your risk of foodborne illness, especially in case of certain medical conditions.