

BUTCHER'S HOUSE

BRASSERIE

LUNCH FRIDAY-SUNDAY 11AM - 2PM

STARTERS

- ONION SOUP** \$12
CLASSIC FRENCH ONION SOUP TOPPED WITH EMMENTAL GRATINÉ
- BURATTA** \$19
ACORN SQUASH, PISTACHIO PESTO, OLIVE OIL, GRILLED BAGUETTE
- BUTCHER'S HOUSE PÂTÉ** \$14
HOUSE MADE COUNTRY-STYLE PORK PÂTÉ
- PROSCIUTTO BOARD** \$18
24 MONTH AGED PROSCIUTTO DI PARMA, CORNICHON, BORDIER BUTTER
- CAMEMBERT À LA BRAISE** \$19
WHOLE CAMEMBERT ROASTED IN COALS, TOASTED BAGUETTE

BREAD & BUTTER

- HALF BAGUETTE AND BORDIER BUTTER \$5
FRENCH BORDIER BUTTER \$3

SIDES

- ROASTED POTATOES** \$10
YUKON GOLD CREAMER POTATOES ROASTED IN DUCK FAT WITH PERSILLADE
- BUTTER LETTUCE** \$10
PICKLED RED ONIONS, DIJON VINAIGRETTE, SHAVED PARMESAN CHEESE
- ROASTED VEGETABLES** \$10
ZUCCHINI, EGGPLANT, RUTABAGA, SQUASH
- TRADITIONAL FRIES** \$9
BUTCHER'S FRIES \$12
TOPPED WITH NUESKE'S BACON AND MELTED RACLETTE CHEESE

DESSERT

- CRÈME BRÛLÉE** \$11
TAHITIAN VANILLA CUSTARD, CARAMELIZED SUGAR. GLUTEN FREE
- CHOCOLATE MOUSSE** \$11
SWEETNESS FROM 33% MILK CHOCOLATE, BITTERNESS OF 70% DARK COCOA
- APPLE TARTE FINE** \$12
SALTED CARAMEL SAUCE, VANILLA ICE CREAM

CORKAGE FEE
\$30 PER BOTTLE
MAX TWO BOTTLES OF 750ML
PER RESERVATION.

CAKE FEE
\$3 PER PERSON.

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS
3321 HYLAND AVENUE SUITE D, COSTA MESA, CA 92626 | 714.714.0662 |
BUTCHERSHOUSE.COM

SALADS

- BUTCHER'S SALAD** \$18
BABY GEM LETTUCE, 24 MONTH AGED PARMIGIANO REGGIANO, LEMON ZEST, PESTO CROUTONS, CHIVES, ANCHOVY-CAESAR DRESSING
ADD STEAK (3 OZ) +9
- SWEET GEM** \$20
WOODFIRE GRILLED SWEET GEM, PICKLED RED ONIONS, COMTE CHEESE, PROSCIUTTO, CROUTONS, DIJON VINAIGRETTE
SUBSTITUTE PROSCIUTTO WITH SMOKED SALMON +2
- STEAK** \$24
GRILLED HANGER STEAK, SWEET GEM LETTUCE, ROASTED BELL PEPPER, RED ONIONS, BLUE CHEESE, RED WINE MUSTARD SEED VINAIGRETTE

BRUNCH

- CROQUE MADAME** \$18
RUSTIC BREAD, HOUSE-MADE BECHAMEL, PARISIAN HAM, SWISS, PROSCIUTTO, SUNNY SIDE UP EGG, TOSSED LETTUCE
- STEAK AND EGG** \$29
GRILLED HANGER STEAK, SAUTÉED POTATOES, SUNNY SIDE UP EGG, PISTOU SAUCE
- PORK CHOP AND EGG** \$28
WOODFIRE GRILLED PORK CHOP, SUNNY SIDE UP EGG, SAUTÉED POTATOES, BLUE CHEESE SAUCE
- FRENCH TOAST** \$14
BRIOCHE, FRESH BERRIES, SALTED CARAMEL SAUCE

MAIN

- STEAK FRITES \$29**
GRILLED HANGER STEAK, TRADITIONAL FRIES, TOSSED LETTUCE, SAUCE AU POIVRE. SUBSTITUTE BUTCHER'S FRIES +4
- TOULOUSE SAUSAGE \$22**
TRADITIONAL PORK SAUSAGE FROM TOULOUSE, MASHED POTATOES AU JUS
- DUCK CONFIT \$29**
CASSOULET STYLE BEANS, CURED HAM, GARLIC CONFIT
- BUTCHER'S BURGER \$24**
DRY-AGED BEEF, NUESKE BACON, HOUSE SAUCE, CONFIT ONIONS, LETTUCE, COMTÉ CHEESE. SERVED WITH FRIES AND ROASTED GARLIC AIOLI. SUBSTITUTE BUTCHER'S FRIES +4
- ORGANIC HALF CHICKEN \$34**
WOODFIRE GRILLED, ROASTED YUKON GOLD POTATOES, GRILLED LEMON AND GARLIC
- NEW YORK STEAK \$47**
14 OZ, BONE IN, PRIME, PEPPERCORN SAUCE
- RIBEYE STEAK \$57**
14 OZ, PRIME, PEPPERCORN SAUCE

WINE

SPARKLING

LOUIS PERDRIER FRANCE

\$14/\$39

WHITE

SAUVIGNON BLANC BORDEAUX CHATEAU BEAUREGARD DUCASSE GRAVES

\$13/\$39

SAUVIGNON BLANC SANCERRE NAUDET

\$18/\$59

CHARDONNAY DOMAINE AEGERTER "MADE IN BURGUNDY"

\$15/\$49

ROSÉ

COTES DE PROVENCE JOLIE FILLE

\$12/\$39

RED

PINOT NOIR LANGUEDOC DOMAINE JEAN CLAUDE MAS

\$11/29

CABERNET SAUVIGNON BORDEAUX CHATEAU MACARD

\$12/29

CABERNET SAUVIGNON BORDEAUX ST EMILION CHATEAU PETIT CLOS DU ROY

\$18/\$56

GRENACHE COTES DU RHONE CICADA

\$12/\$29

SYRAH-GRENACHE COTES DU RHONE FERNAND CELLIER

\$12/29

BEER

DRAUGHT

SCRIMSHAW PILSNER \$8

BOONT AMBER ALE \$8

PACIFIC MAGIC \$8

-NON ALCOHOLIC-

BITBURGER BOTTLE \$7

BOTTLE

PAULANER LAGER \$8

LA PARISIENNE BLANCHE \$8

OFFSHOOT HAZY IPA \$9

COCKTAILS

LILLET SPRITZ

\$16

LILLET BLANC OR LILLET ROUGE

KIR ROYAL

\$15

MIMOSA

\$12

SANGRIA HOUSE MADE RED

\$12

ESPRESSO MARTINI

\$15

FRENCH MARTINI

\$15

FRENCH 75

\$15

BUTCHER'S MARGARITA

\$15

PALOMA

\$15

SOFT DRINKS

ORANGE JUICE

\$5

ICED TEA

\$4

COCA COLA

\$4

DIET COKE

\$4

GINGER ALE

\$4

SPRITE

\$4

ABATILLES STILL WATER

\$6.50

ABATILLES SPARKING WATER

\$6.50

COFFEE BAR

COFFEE

\$3.50

ESPRESSO SINGLE

\$3.50

ESPRESSO DOUBLE

\$4.20

MACCHIATO

\$3.90

CAPUCCINO

\$4.20

LATTE

\$4.50

SPANISH LATTE

\$5.50

MOCHA

\$5.50

HOT CHOCOLATE

\$4.50

TEA

\$4

ALMOND MILK OR OAT MILK ADDITIONAL 0.50

CORKAGE FEE
\$30 PER BOTTLE
MAX TWO BOTTLES OF 750ML
PER RESERVATION.

CAKE FEE
\$3 PER PERSON.

GIFT CARDS AVAILABLE

