CHEF’S TABLE

99 Per Person  |  Served Family Style
Add Wagyu Ribeye for $50 Per Person

APPETIZERS
CRAFTED CHARCUTERIE & CHEESE
SAUSAGE SAMPLER

SALAD
WEDGE SALAD

ENTREES
SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
SEASONAL FISH

SIDES
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD

DESSERT
SEASONAL DESSERT

The Butcher’s Tale presents a fresh approach to the culinary world of artisanal meats such as hand-crafted sausages and slow-fired long rib; an array of the region’s best bourbons and brown spirits; and comfortable, welcoming spaces for friends, families, and colleagues to gather, re-acquaint and enjoy each other’s company.

Chad Waldon - General Manager
Peter Botcher - Butcher & Head Chef

* the consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.
CHEF’S SELECT TABLE

119 Per Person  |  Served Family Style
Add Wagyu Ribeye for $50 Per Person

1ST COURSE
FOIE GRAS
WOOD GRILLED OYSTERS

2ND COURSE
CRAFTED CHARCUTERIE & CHEESE

3RD COURSE
SAUSAGE SAMPLER

4TH COURSE
WEDGE SALAD

5TH COURSE
SMOKED BEEF LONG RIB
DOUBLE CUT SMOKED PORK CHOP
SEASONAL FISH

SIDES
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD

DESSERT
SEASONAL DESSERT

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Peter Botcher - Butcher & Head Chef

@thebutcherstale

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CHEF’S PREMIUM TABLE

1ST COURSE
FOIE GRAS
WOOD GRILLED OYSTERS

2ND COURSE
CRAFTED CHARCUTERIE & CHEESE

3RD COURSE
SAUSAGE SAMPLER

4TH COURSE
WEDGE SALAD

5TH COURSE
SMOKED BEEF LONG RIB
PRIME RIBEYE
DOUBLE CUT SMOKED PORK CHOP
GRILLED BLUE PRAWNS

SIDES
SOUR CREAM-CHIVE MASH
FRIED GREEN TOMATOES
RED HOT BRUSSELS SPROUTS
GRILLED BROCCOLINI
JALAPENO & CHEDDAR CORN BREAD

DESSERT
SEASONAL DESSERT

139 Per Person | Served Family Style
Substitute Wagyu Ribeye for $30 Per Person

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