



BUTCHER & THE BOAR®

THE PATIO

STARTERS

 Butcher & the Boar Signature Item

SAUSAGE SAMPLER 29

Serves 2-6

• Wild Boar Hot Link

• Texas Beef Link

• Berkshire Pork & Cheddar

Creole mustard, 4 chili BBQ, stusel, 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 and bread

STEAK TARTARE 16

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

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*

PEEL & EAT SHRIMP 16

Lemongrass cocktail sauce

B & B ANDOUILLE CROQUETTES 11

Butterkase cheese, chipotle sour cream

PEANUT BUTTER STUFFED JALAPENOS 11

Pickled golden raisin, cotija, cilantro

SALAD 12 EACH

WEDGE SALAD

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

ROASTED BEET SALAD

Radish, frisee, orange, walnut, chevre cema

CAESAR SALAD

Chicken skin, pecorino dressing, garlic
breadcrumbs

COMBOS

BEER + BRAT + SHOT 12

Daily Draught Butcher Brat Jim Beam Black

BEER + BURGER + SHOT 15

Daily Draught Butcher Burger Jim Beam Black

BEER + BIRD + SHOT 15

Daily Draught Fried Chicken Sandwich Jim Beam Black

ON A BUN

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

B&B FOOTLONG 12

Cajun chow-chow, shoestring potato, fresno
pepper, cilantro, mustard, mayo

BUTCHER BURGER 13

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

BLACKENED CATFISH PO' BOY 12

Lettuce, tomato, chow-chow tartar

CRISPY CHICKEN SANDWICH 12

Delta sauce, lettuce, dill pickle

SMOKED BRISKET SANDWICH 12

Pimento cheese, pickled jalapeno,
4 chili BBQ

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 • Steven Spradlin, General Manager

730 Coleman Blvd, Mt Pleasant, SC 29464 • 843.868.8000



Live Full Boar™

PRIVATE EVENT SPACES Boar Room • Garden Room • Patio

Contact Courtney Briden | 612.220.4343 | eventssc@butcherandtheboar.com



ButcherandtheBoar.com



@ButcherandBoar_CHS



@ButcherandtheBoarCHS

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.



BUTCHER & THE BOAR®

CRAFTED COCKTAILS

OLD FASHIONED 14

Knob Creek Single Barrel, Angostura Bitters, Demerara

WISCO OLD FASHIONED 14

Copper & Kings Phoenix Barrel Brandy, orange, cherry, rhubarb bitters, Demerara

CLASSIC MANHATTAN 14

Knob Creek Single Barrel, Carpano Antica Vermouth, Angostura Bitters

EVENING SUNSHINE 14

Cocoa nib & pecan Old Forester whiskey, Amontillado, Averna amaro, cherry

GRILLED PINEAPPLE MARGARITA 12

El Jimador Reposado, pineapple syrup, tepache, lime

BLUEBERRY BASIL COOLER 12

Vodka, blueberry-shrub, basil, lemon, soda water

SUMMER SHRUB 12

4 Roses bourbon, raspberry shrub, lemon, soda water

THE BEE'S KNEES 12

Brown butter london dry gin, lavender honey, meyer lemon

5 SPICE WHISKEY PUNCH 12

Jim Beam White Lable, Jim Beam Rye, pineapple, lime, 5 spice syrup, soda water

CILANTRO HABANERO MARGARITA 12

El Jimador silver, orange cilantro syrup, lime, habanero bitters, black salt rim

On Draft

MOSCOW MULE 10

Vodka, lime, Cannonborough ginger beer

GIN & TONIC 10

Bulrush gin, house-made tonic, rosemary, lime

BOURBON FLIGHTS

BUTCHER & THE BOAR® HAND SELECTED SINGLE BARRELS 18

*Four Roses Single Barrel, 100 proof
Old Forester Single Barrel, 90 proof
Wild Turkey 'Russels Reserve', 110 proof*

THREE BLENDS OF BOURBON 18

*Makers Mark - Wheated, proof
Knob Creek Single Barrel 9yr, proof
Old Granddad - High rye, proof*

WINE BY THE GLASS

RED

ETUDE LYRIC PINOT NOIR 13 / 48

Santa Barbara, CA

KING & CANNON PINOT NOIR 12 / 44

Willamette Valley, OR

LULI SYRAH 18 / 66

Sonoma, CA

ROTH CABERNET SAUVIGNON 17 / 62

Alexander Valley, CA

QUILT CABERNET SAUVIGNON 18 / 66

Napa Valley, CA

BONANZA LOT 1 CABERNET 10 / 36

Wagner Family, California

CATENA MALBEC 12 / 44

Vista Flores, Argentina

TREFETHEN DOUBLE T 16 / 58

Napa Valley, CA

HOUSE RED 8

ROSÉ

HOGWASH ROSE 12 / 44

Central Coast, CA

HOUSE ROSE 8

WHITE

BLACK STALLION SAUVIGNON BLANC 12 / 44

Napa Valley, CA

CAYMUS 'CONUNDRUM' 13 / 48

Napa Valley, CA

"DR L" REISLING 10 / 36

Germany

LAGUNA CHARDONNAY 15 / 56

Russian River Valley, CA

ANGELINE CHARDONNAY 10 / 36

Monterey, CA

J. VINARDS & WINERY PINOT GRIS 12 / 44

Sonoma, CA

PINE RIDGE CHENIN BLANC/ VIOGNIER 11 / 40

Napa Valley, CA

HOUSE WHITE 8

SPARKLING

MAS FI ROSE 9 / 32

Spain

AVISSI PROSECCO 10 / 36

Italy

BOUVET SAPHIR BRUT 13 / 48

France

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 • Steven Spradlin, General Manager

730 Coleman Blvd, Mt Pleasant, SC 29464 • 843.868.8000

BEER

PAWLEY'S ISLAND - BOMBER ISLAND SOUR 8

LOWTIDE - CERTIFIABLY HAZY X2 IPA 8

PALMETTO - HUGER ST. IPA 7

WESTBROOK - ONE CLAW 7

COAST - KOLSCH 7

LOWTIDE ALOHA BEACHES 7

TRADESMAN - SHIFT CHANGE 7

COMMON HOUSE WISE ONE HEFEWEIZEN 7

WICKED WEED - PERNICIOUS IPA 7

YUENGLING 4

BOTTLED/CAN OPTIONS

MILLER HIGH LIFE 4

MILLER LITE 4

COORS LIGHT 4

BUDWEISER 4

WHITE CLAW 5

STELLA 5

SHIP'S WHEEL DRY CIDER 6

PBR TALLBOY 4

PAWLEY'S ISLAND - WHAT THE SHELL 6

Largest Purveyor of **KNOB CREEK** nine year single barrel bourbon. Butcher & the Boar hand selects each barrel.

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