



BUTCHER & THE BOAR®

NEW ORLEANS STYLE BRUNCH

ADULTS \$24.95 CHILDREN \$12.95 Ages 12 and under

SERVED FAMILY STYLE

WELCOME

FRUIT, YOGURT, AND GRANOLA

Seasonal fruit, greek yogurt, homemade granola

HOUSE MADE PASTRIES

Chef's assorted Sunday selection

FEAST

EGG SARDOU

Soft scramble, spinach, artichoke, hollandaise

BISCUITS AND GRAVY

Boar sausage, fine herb, buttermilk biscuits

SHRIMP AND GRITS

Crawfish etouffee, scallion, poached eggs*

SMOKED BRISKET

Tobacco molasses

FEAST SIDES

SWEET POTATO HASH

Duck confit, Cajun chow-chow

WATERMELON SALAD

Feta, watercress, mint

BANANAS FOSTER FRENCH TOAST

Bananas, rum, pecans

THANK YOU

BEIGNETS

Powdered sugar, salted caramel

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

A LA CARTE

GRILLED OYSTERS* 16

SAUSAGE SAMPLER 29

PEEL AND EAT SHRIMP 16

PEANUT BUTTER STUFFED JALAPENO 11

B&B BURGER* 13

BRUNCH COCKTAILS

BUTCHER BLOODY 13

Housemade bloody mix, stukel, beef stick

GRAPEFRUIT MIMOSA 12

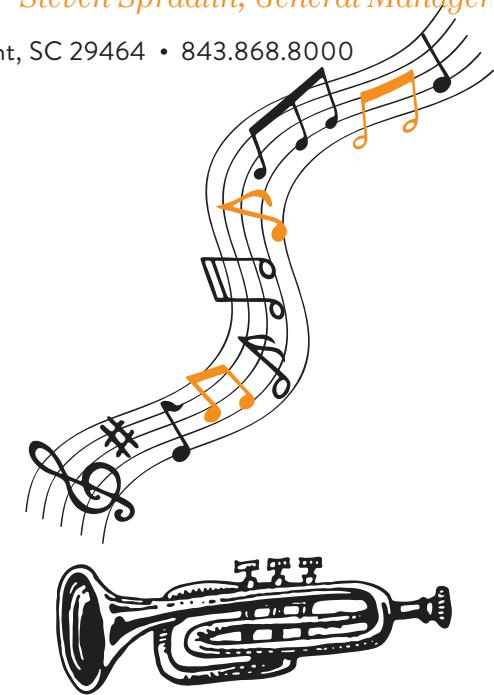
Villa Sandi prosecco, grapefruit juice, honey syrup, elderflower, orange bitters

OLD FASHIONED 14

Knob Creek single barrel, angostura bitters, demerara syrup

MIMOSA 12

Villa Sandi prosecco, fresh squeezed orange juice, orange bitters



KID'S FEAST

\$5.00

SCRAMBLED EGGS

B&B BACON

FRENCH TOAST

FRUIT CUP

PRIVATE EVENT SPACES

Boar Room • Garden Room • Patio
Contact Courtney Briden | 612.220.4343 | events@butcherandtheboar.com

ButcherandtheBoar.com



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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.