



BUTCHER & THE BOAR®

 Butcher & the Boar Signature Item

STARTERS

SAUSAGE SAMPLER 29

Serves 2-6

- Wild Boar Hot Link
 - Texas Beef Link
 - Berkshire Pork & Cheddar
- Creole mustard, 4 chili BBQ, stukel, 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*

SALADS & SOUP

12 EACH

WEDGE SALAD

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

CAESAR SALAD

Chicken skin, pecorino dressing, garlic breadcrumb

WOOD GRILLED OYSTERS 16

Seasonal oysters topped with parmesan butter*

SPICY TUNA POKE 19

Fermented chili, snap peas, cucumber, peanuts*

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

MEATS

CHEF SELECTED ANGUS BEEF HAND CUT & WOOD FIRED

NY STRIP 42

12oz USDA prime, warm potato salad, spinach, blue cheese, demi*

FILET MIGNON 39

8oz USDA prime, mushroom, smoked onion rings, horseradish, steak sauce*

RIBEYE 48

16oz USDA prime, asparagus, horseradish creme fraiche, pumpkin seed pesto, parmesan*

BUTCHER'S SELECT MP* CUT

ACCOMPANIMENTS 18 EACH

Grilled Lobster Tail, Jumbo Shrimp, Foie Gras

BRINED & SMOKED

BEEF LONG RIB 49

Slow smoked for 14 hours, salt & sugar cured, tortilla slaw, Tabasco - molasses

DOUBLE CUT PORK CHOP 39

Slow smoked, heritage breed pork, sweet potato, broccolini, fresno, peanut

PAN SEARED DUCK BREAST 38

Coffee brined, wild rice, root vegetable, mushroom, cherries, demi*

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

WATERS

PAN SEARED HALIBUT 36

Potato puree, fennel, mache, tangerine, fennel pollen

SEARED DIVER SCALLOPS 38

Cauliflower, prosciutto, black garlic

SHRIMP & GRITS 30

Crawfish etouffee, chevre, scallion

ALASKAN KING CRAB LEGS MP

Pineapple salsa, citrus butter, pink peppercorn

DAILY CHEF'S CATCH MP

SIDES

8 EACH

RED HOT BRUSSELS SPROUTS

FRIED GREEN TOMATOES

POTATO PAVE

TRUFFLED TRUMPET ROYALE MUSHROOMS

CREOLE SHRIMP MAC & CHEESE

CARAMELIZED BROCCOLI

COLLARD GREENS

SMOKED BABY CARROTS

SOUR CREAM-CHIVE MASH

SKILLET CORNBREAD 6

BISCUITS 5

HOUSE-MADE SAUSAGES



10 EACH

GREEN CHORIZO

Tortilla gravy, posole salad, cilantro crema, chicharron

PINTO BEAN CHORIZO

Vegetarian

Mole, posole salad, cilantro crema, pepitas

CHICKEN FRIED CHICKEN

Country sausage gravy, Brussels sprouts slaw, fried egg*

WILD BOAR HOT LINK

Vegetable stukel, Zatarain creole mustard, shoestring potato

TEXAS BEEF LINK

4 chili BBQ sauce, tortilla slaw, cilantro

BERKSHIRE PORK & CHEDDAR

Sauteed broccoli, grilled baguette, maple sherry vinaigrette

PRIVATE EVENT SPACES Boar Room • Garden Room • Patio

Contact Courtney Briden | 612.220.4343 | eventssc@butcherandtheboar.com



ButcherandtheBoar.com



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@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

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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.

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