

The Butcher & The Barrel Menu

First Course

Roasted Lamb & Gnocchi

Roasted Lamb served with Potato Gnocchi & Mint Pesto.

Wine Pairing: Hahn Pinot Noir

Beer Pairing: All Saints Davida Blonde

Cocktail Pairing: Jalisco Julep (Tequila Mint Julep)

Second Course

Open-Faced Bison Burger

Housemade Focaccia topped with a Bison Burger & White Cheddar Fondue, served with Garlic Truffle Chips.

Wine Pairing: Kendall-Jackson Chardonnay

Beer Pairing: All Saints IPA

Cocktail Pairing: Classic Old Fashioned

Third Course

Strip Loin Steak

Strip Loin Steak topped with Bone Marrow Butter & served with Whipped Potatoes.

Wine Pairing: La Crema Cabernet Sauvignon

Beer Pairing: Allagash Saison

Cocktail Pairing: The Godfather (Scotch & Amaretto)

Dessert Course

Buttermilk Waffle

Buttermilk Waffle topped with Smoked Bacon Ice Cream & drizzled with Chocolate Sauce.

Wine Pairing: Prosecco

Beer Pairing: Helltown Brown Ale

Cocktail Pairing: Irish Coffee

Experience Options

Wine & Food Pairing — \$200 per person

Beer & Food Pairing — \$175 per person

Liquor & Food Pairing — \$220 per person

Food Experience Only — \$120 per person

