

# Entradas

## Starters



✂ **Las Empanadas** \$4.50 each  
**Argentine Savory Turnover**  
 Beef  
 Spinach  
 Caprese  
 Chicken  
 Four-cheese  
 Smoked Pork Belly

**Chorizo y Morcilla** \$10  
**Argentine Style Sausages**  
 chorizo and blood sausage

**Buñuelos de Espinaca** \$9  
**Spinach Fritter**  
 served with marinara sauce

**Provoleta Classica** \$10  
**Grilled Aged Provolone**  
 olive oil and oregano

✂ **Provoleta Napolitana** \$13  
**Grilled Aged Provolone**  
 prosciutto, fresh tomatoes, arugula

**Mejillones** \$12  
**Sautéed Mussels**  
 served in a white wine, herb  
 butter, saffron sauce

**Vieiras** \$15  
**Pan-seared Scallops**  
 black garlic and chimichurri

**Tabla fria de fiambres** \$19  
**Charcuterie Board**  
 chicken matambre, prosciutto, marinated olives,  
 potato salad, gruyere, pickled veggies

✂ **Table Caliente** \$27  
**Hot Meat Board**  
 argentine grilled chorizo, blood sausage, daily  
 selection of sliced grilled meats, provoleta bites

## Parrilla

### Grill

The Grill Master would like to know how to prepare  
 your beef: bloody, juicy, or well-done\*

**Entrana** \$32  
**Skirt Steak**  
 12oz

**Bife de Lomo**  
**Filet Mignon**  
 6oz \$35  
 12oz \$55

**Bife de Chorizo** \$38  
**NY Strip**  
 12oz

**Pollo**  
**Chicken**  
 amish farmed, hormone free  
 1/2 \$26

**Vacio** \$27  
**Sirloin Flap**  
 14oz

**Parrillada** \$99  
**Argentine Experience**  
 for Four  
 argentine chorizo, blood  
 sausage, skirt steak, short rib,  
 sirloin

✂ **Ojo de Bife** \$39  
**Ribeye**  
 14oz

✂ **Tira de Asado** \$28  
**Short Rib**  
 16oz

## Hamburguesas

### Hamburgers

All hamburgers are grilled prime beef and come with  
 house made steak fries

**Hamburguesa con Queso** \$17  
**Cheeseburger**  
 lettuce, tomato, mayonnaise, onion, and cheddar cheese

**Hamburguesa con Queso a Caballo** \$18  
**Cheeseburger "on horseback"**  
 cheddar cheese, bacon, and a fried egg

✂ **Hamburguesa Butcher** \$19  
**Cheeseburger**  
 grilled onions, shitake mushroom, roasted peppers, bacon,  
 cheddar cheese, and a friend egg

## Para Acompañar

### Sides

✂ **Repollitos de Brussels** \$9  
**Caramelized Brussels Sprouts**  
 garlic butter, bacon, truffle, and white wine

**Papas Fritas** \$6  
**Steak Fries**

**Vegetales de Granja** \$7  
**Roasted Farm Vegetables**

**Ensalada Rusa** \$6  
**Argentine potato salad**

**Espárragos** \$7  
**Grilled Asparagus**

**Puré de Papas**  
**Creamy mashed potatoes**  
 classic \$6  
 with truffle \$8  
 with gorgonzola \$8

**Puré de Calabaza** \$6  
**Mashed Butternut Squash**

## La Pasta

### Pastas

All pasta is made in house!

✂ **Ñoquis con Estofado** \$26  
**Gnocchi with Braised Short Rib**  
 truffle cream, spinach, and shitake mushroom sauce

**Canelones** \$24  
**Cannellonis**  
 crepes rolled and stuffed with braised prime rib,  
 then baked in a creamy tomato sauce

**Fettuccini** \$29  
 house-made fettuccini prepared with garlic herb  
 butter, capers, white wine, and pan-seared scallops

**Ravioles de Espinaca** \$20  
**Spinach Ravioli**  
 prepared in a tomato sauce

## Ensaladas

### Salads

**Mixta** \$7  
 lettuce, tomatoes, and onions tossed in red wine

**Zanahoria y Huevo** \$8  
 shredded carrots, and hard boiled egg  
 tossed in red wine vinaigrette

**Waldorf** \$11  
 apples, grapes, field greens, gorgonzola,  
 and walnuts

✂ **Caprese** \$11  
 house-made mozzarella, tomato, basil, olive oil  
 and balsamic vinegar

**Grilled Caesar** \$10  
 grilled romaine lettuce, caesar dressing,  
 shaved parmesan, and croutons

**Remolacha con Queso de Cabra** \$11  
 marinated beets, crumbled goat cheese, arugula,  
 strawberries, and pecans

## La Cocina Argentina

### Argentine Home Cooking

Milanesas: Italian tradition in which meat is pounded  
 thin, breaded, and fried. Served with Steak Fries.

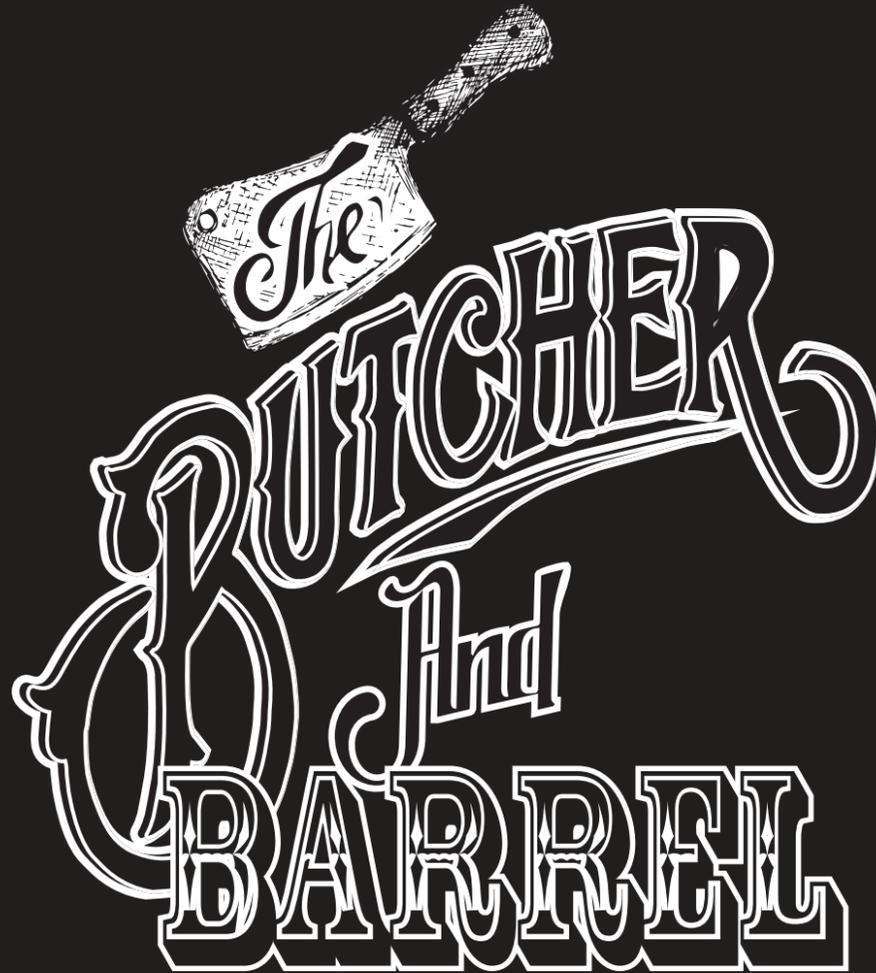
**Milanesa Classica**  
 Chicken \$16  
 Beef \$19

**Milanesa a Caballo**  
**"On Horseback"**  
 topped with two fried eggs  
 Chicken \$18  
 Beef \$21

✂ **Milanesa Napolitana**  
 prosciutto, mozzarella cheese, and  
 tomato sauce  
 Chicken \$23  
 Beef \$26

\*Parties of 8 or more will have 20% gratuity included in final bill

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk to food borne illness, especially if you have certain medical conditions.



## With every plate, a story follows.

In your hands you hold a menu born from the culture of Argentina. Every detail of your dining experience emulates what you would find while visiting an Argentine parrilla. The parrilla cuisine is one oriented around grilled meat. Our Argentine Grill Master prepares each cut with a custom grilling technique to best bring out the rich flavor of the hand-selected and hand-butchered meats that he cooks.

Prepare to travel to another part of the world here in our beautiful Queen City.

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### Have a drink, throw a party.

Be sure to explore The Backroom while visiting The Butcher and Barrel. This area has been custom designed to fit every occasion in splendor. Whether you are having a happy hour gathering, wedding rehearsal dinner, or a late night celebration, we are ready to make it perfect just for you. Ask your server for details on how to book your next event!

