

BUTCHER & VINE
 WINE BAR · BUTCHER SHOP

BOARDS

15, board for one

29, board for two to three

42, board for three to four

Down South

Meats: Tasso ham, pepperoni

Cheeses: Beehive Barely Buzzed, Jasper Hill Karst Cave-Aged Cheese, Sweet Grass Dairy Green Hill

Accompanied by: Harden Hill honey, pickled cauliflower, marinated mushrooms, buffalo-garlic hummus, caramelized pecans

Board of Favorites

Meats: Prosciutto, calabrese, Genoa salami

Cheeses: Jasper Hill Moses Sleeper, Beechers Marco Polo, Beehive Seahive

Accompanied by: Tart dried cherries, olive medley, caramelized pecans, cornichons, fig spread

The Herbivore

Cheeses: Beehive Smoked Apple + Walnut Promontory with fig spread, Butcher & Vine cashew cheese with Valencia almonds in fine herbs

Accompanied by: Buffalo-garlic hummus, antipasto-style pickled vegetables, seasonal salad

SANDWICHES

served with a pickle and choice of Zapp's potato chips **2**, add a side seasonal salad

Smoked Chicken / 10

Housemade smoked ancho chile lime chicken salad with greens, served on Independent Baking Ciabattina

Pimento / 10

Housemade white cheddar pimento cheese, thick-cut bacon and lettuce served on Independent Baking 5 Points Levain

Feature Sandwich / mp

Regular rotating specialty creation of meats, cheeses and fresh ingredients on Independent Baking 5 Points Levain.

Smoked Chicken

8 half, **12** full

Housemade smoked ancho chile lime chicken salad served over greens with fruit salsa and crackers

Antipasto Salad

8 half, **12** full

Soppresata, pepperoni, Jasper Hill Moses Sleeper, olives, mushrooms, cornichons, and pickled okra served over lettuces with balsamic vinaigrette

Seasonal Salad / mp

A curated mix of in-season produce and accompaniments.

S N A C K S A N D S W E E T S

6 each

Caramelized pecans | Olive medley | Housemade pimento cheese | Buffalo-garlic hummus

6 | Local rotating cheesecake

2 each | Sweet Louise Candies chocolate truffles – rotating selection of flavors

W I N E S

By the Glass

Bubbles & Rosé

Hild Elbling Sekt | 10 / 36

One-hundred percent Elbling. Fresh and pure; notes of lemon, white flowers and pineapple.

Sorelle Bronca Prosecco | 14 / 48

Extra-dry with aromas of fresh-cut pear. Notes of pear and apple on the palate with a balance of sweetness and acidity.

Vin Sentier au Provence Rosé | 13 / 46

Notes of rose petal, dried bitter lavender, wild prairie flower herbs and crushed cran-cassis.

Whites / listed light to bright

Mary Taylor Cotes de Gascogne | 9 / 30

Fresh green leaves, apple blossom and nutty almond minerality with notes of orange pith.

J Brand Weissburgunder | 12 / 44

High acidity. Notes of light, bright fruits like apple and kiwi.

Folk Machine Muscat | 12 / 42

A finely structured dry wine on the palate with gorgeous floral, peachy, white grape juice aromas.

Cirelli la Collina Biologica Trebbiano | 14/48

Notes of land and sea exude from a fruity, almost exotic background. Fresh and balanced with an intense finish.

Osmote Chardonnay Cayuga Lake | 12 / 44

Aromas of lemon zest, crushed stone and melon with delicate white blossom undertones.

Reds / listed fruit-forward to full-bodied

Folk Machine Pinot Noir | 13 / 46

Bright tart cherry and violets are evident in this Lightweight and light in color wine with relaxed tannins and medium acid.

Day Wines Vin de Days Rouge | 14 / 48

Vibrant red fruit profile with aromas of tart cherry and raspberry alongside a floral component reminiscent of geraniums. Persistent acidity and a slight smoky streak.

Erse Etna Rosso | 13 / 46

Opens with aromas of black cherry, baking spice, licorice and pepper, with a touch of minty lemon. Bright acidity with round, soft tannins.

Monte Rio Skull Red Blend | 13 / 46

Juicy, easy-drinking blend of Petite Sirah, Mission and Zinfandel. Notes of ripe berries and spice.

Erste+Neue Legrein | 15 / 52

Supple and juicy with lingering crushed ripe berries and lasting bitter chocolate, and smooth tannins.

Napa by Napa Cabernet Sauvignon | 15 / 52

Well-integrated flavors of ripe cherry, plums and hints of licorice. Lush, smooth tannins and full, lengthy finish.

By the Bottle

Bubbles

L'Opera des Vins "Des Années Folles" | 60 | Tangy tart peach, wild lemon and underlying citrus notes, with increasing apple pith, orange zest, honey, and cherry blossom. Long, tingly bubbles.

Folias de Baco Uivo Pet Nat | 52 | Champagne-like palate loaded with refreshing dry cider notes and supple bubbles reminiscent of fresh yellow grapefruit and tart peach. Exotic and wild with a bit of uptown funk.

Whites / listed light to bright

Pax Trousseau Gris | 60 | Bright, fresh, and wild with Mirabelle plum, lychee and spice. Sinew and heather on the tongue.

Bruno Vermentino | 45 | Intense bouquet with notes of exotic fruits, peach, herbs and wildflowers. Fresh, full palate with a long mineral finish.

Kraemer "Alte Reben" Silvaner | 56 | Crisp and bright with some weight on the mid-palate. Notes of green and white apples, and freshly cut herbs, with just a whisper of salinity on the finish.

Ciro Piccarieillo Falanghina | 50 | Notes of sea salt, heather and crisp green celery and lemon herb. As it warms in the glass, expect fruitier notes of orange peel, stone fruits and lime zest.

Reds / listed fruit-forward to full-bodied

Castello di Stefanago Pavia d Rosso | 42 | Savory, concentrated with rustic currant and fruity resin undertones. Flavor notes include plum, spice, clove and dark berries.

Casa de Mouraz Dão - Tinto | 48 | Savory, dry, fleshy. Flavors of wild berry, Medjool dates, raspberry and cocoa.

Tendu Red | 44 | Organic red blend full of cranberry, cherry and raspberry notes with darker fruits like plum and blackberry.

Jolie Laide Barsotti Gamay Noir | 68 | Light, fresh and utterly charming. Wild strawberry and summer herbs with cranberry tartness.

Chevrot Maranges "Sur le Chene" | 75 | Black cherry and darker fruits out front with hints of earth and smoke. Toasted graham cracker rounds out the finish.

Monte Rio Petite Sirah | 45 | Deep and profound fruits with sweet tobacco, concentrated herbs, plum skin, red Bosc cherry and concentrated forest wild stone fruits.