

**BUTCHER
BAR**

2034
CHESTNUT
PHL

Event Packages

Event Coordinator: events@anni-restaurants.com or 215.454.6460



THE TROUGH DINNER

THE TROUGH

NASHVILLE HOT FRIED GAME HEN, IPA SAUSGAES,
BABY BACK RIBS, ROYALE SLIDERS,
CHEF'S CHOICE OF MEAT, HOUSE-SMOKED BACON,
SMOKED CHICKEN WINGS,
ROASTED BONE MARROW, LAMB MILANESE,
HOUSE-CUT PARMESAN TRUFFLE FRIES

Sides

(choose two)

- **SMOKED GOUDA
MAC N CHEESE**
sweet potato crust
- **BUTTERY MASHED
POTATOES**
- **JALAPEÑO CORNBREAD**
maple syrup & ginger
- **ROASTED PORTABELLOS**
garlic butter
- **HOUSE-CUT FRIES**
fire roasted ketchup
- **CRISPY PARMESAN
GARLIC BREAD**







BUTCHER THREE COURSE DINNER FAMILY STYLE

1st Course (choose two)

FRIED BURRATA SALAD
asparagus, baby carrots,
shaved red onion, arugula,
cherry tomatoes, balsamic vinaigrette

KOREAN FRIED CAULIFLOWER
crispy brussel sprout, sesame seeds,
scallions, sweet & spicy sauce

SMOKED GOUDA MAC N CHEESE
sweet potato crust

CHEDDAR STUFFED PRETZEL BREAD
spicy mustard,
housemade beer cheese sauce

SMOKED CHICKEN WINGS
sweet chili glaze,
housemade ranch, celery

THE BUTCHER WEDGE
applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, red onions,
warm garlic croutons, blue cheese dressing

2nd Course (choose three)

NASHVILLE HOT FRIED GAME HEN
bacon & cheddar waffle hash,
ranch, house pickles

STEAK & FRIES
wood grilled strip steak, herb sea salt butter,
house-cut fries, chimichurri

1/2 RACK OF BABY BACK RIBS
chipotle-peach BBQ sauce, jalapeño cornbread

HOUSEMADE GNOCCHI
spinach, pancetta, cherry tomatoes,
grana padano, lemon-white wine cream sauce
* can be made vegetarian

MARKET FISH
roasted seasonal vegetables

3rd Course

**CAST IRON
CHOCOLATE CHIP COOKIE**
filled with warm nutella, vanilla bean ice cream



*ALL MENU ITEMS ARE SUBJECT TO CHANGE