



BUTCHER  
— BAR —

2034  
CHESTNUT  
PHL



# *Event Packages*

Event Coordinator: [events@anni-restaurants.com](mailto:events@anni-restaurants.com) or 215.454.6460





# THE TROUGH DINNER

\$70 per person

*1st Course*  
(choose three)

## THE BUTCHER WEDGE

house bacon, iceberg, hard boiled egg,  
heirloom tomatoes, shaved red onions,  
warm garlic croutons, blue cheese dressing

## HEIRLOOM TOMATO SALAD

quinoa, asparagus, serrano ham,  
shaved red onion, feta, lemon-herb vinaigrette

ROASTED CAULIFLOWER  
& BRUSSELS SPROUTS  
parmesan, lemon, balsamic reduction

## PRETZEL MONKEYBREAD

spicy beer mustard,  
cheddar cheese sauce, sea salt

## CONFIT DUCK WINGS

sweet chili glaze, sesame seeds, scallions

# THE TROUGH

ROTISSERIE GAME HEN, ASSORTED HOUSE-MADE SAUSAGES,  
CHEF'S CHOICE CUT OF MEAT, WILD BOAR RIBS,  
ROYALE WITH CHEESE, HOUSE-SMOKED BACON,  
KOREAN SHORT RIBS, HOUSE-CUT FRIES, GRILLED PITA

*Sides*  
(choose two)

- SMOKED GOUDA MAC N CHEESE  
with sweet potato crust
- CRISPY PARMESAN GARLIC BREAD
- ROASTED PORTABELLOS  
garlic butter

- SOUTHERN CREAMED CORN
- BUTTERY MASHED POTATOES
- CHEESY GRITS  
fontina, mascarpone, cheddar
- JALAPEÑO CORNBREAD  
maple syrup & ginger

*Dessert Tasting*

A SELECTION OF DESSERTS, FAMILY STYLE









\$70 per person

## BUTCHER FOUR COURSE DINNER

### 1st Course

#### Butcher Board

selection of cured meats & cheeses, pickled vegetables, sliced baguette

### 2nd Course (choose three)

#### Confit Duck Wings

sweet chili glaze, sesame seeds, scallions

#### Pretzel Monkey Bread

spicy beer cheddar cheese sauce, sea salt

#### Heirloom Tomato Salad

quinoa, asparagus, serrano ham, shaved red onion, feta, lemon-herb vinaigrette

#### Roasted Cauliflower & Brussels Sprouts

parmesan, lemon, balsamic reduction

#### Grilled Korean Short Ribs

housemade sriracha slaw

#### The Butcher Wedge

iceberg, blue cheese dressing, heirloom tomatoes, hard boiled egg, house bacon, warm garlic croutons

### 3rd Course (choose four)

#### Rotisserie Game Hen

roasted seasonal vegetables, grilled lemon, natural au jus

#### Linguini & Clams

cherry tomatoes, red pepper flakes, lemon-white wine

#### Smoked Wild Boar Ribs

chipotle-peach BBQ sauce, jalapeño cornbread

#### Steak & Fries

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

#### Market Fish

roasted vegetables



16oz Dry Aged Ribeye  
12oz Bone in Lamb Chops  
*\$20 supplement*

50oz Tomahawk Chop  
*\$40 supplement*  
*\*available family style only*

### 4th Course

#### Family Style Dessert Tasting

\*ALL MENU ITEMS ARE SUBJECT TO CHANGE



\$55 per person

# BUTCHER FAMILY DINNER

*1st Course*

**Butcher Board**

selection of cured meats & cheeses, pickled vegetables, sliced baguette

*2nd Course*

*(choose two)*

**The Butcher Wedge**

iceberg, blue cheese dressing, heirloom tomatoes, hard boiled egg, house bacon, warm garlic croutons

**Heirloom Tomato Salad**

quinoa, asparagus, serrano ham, shaved red onion, feta, lemon-herb vinaigrette

**Roasted Cauliflower & Brussels Sprouts**

parmesan, lemon, balsamic reduction

**Pretzel Monkey Bread**

spicy beer cheddar cheese sauce, sea salt

*3rd Course*

*(choose three)*

**The Italian**

pork, veal, beef, fontina stuffed, slow roasted pork gravy, pecorino romano, basil

**Yards IPA Spicy Italian**

stewed peppers and onions, horseradish dijon

**The Greek**

spiced lamb, feta, rosemary, kalamata olive, cucumber-tomato-red onion salad, tzatziki

**Black Truffle Boudin Blanc**

german potato salad

**The Mexican**

chicken, chili powder, garlic, spicy mango puree, avocado crema

**Weisswurst Sausage**

bacon & apple sauerkraut, spicy beer mustard

**The Hipster**

roasted eggplant & mozzarella, burrata, marinara, parmesan, parsley



*Sides*

*(choose two)*

**Jalapeño Cornbead**

maple syrup & ginger

**Southern Creamed Corn**

**Smoked Gouda Mac n Cheese**

with sweet potato crust

**Crispy Parmesan Garlic Bread**

**Roasted Portobellos**

garlic butter

**Buttery Mashed Potatoes**

**Cheesy Grits**

fontina, mascarpone, cheddar

*4th Course*

**Dessert Tasting**

\*ALL MENU ITEMS ARE SUBJECT TO CHANGE