



BUTCHER AND BARREL

\$46 | Dinner

FIRST COURSE

Choice of one-

Chorizo Meatballs

Romesco Sauce, Goat Cheese, Balsamic-Fig Jam,
Basil, Grilled Ciabatta

Empanada

Choose One: Braised Short Rib, Spinach & Mozzarella,
or Chicken Salsa Verde, with Green or Red Chimichurri

Bruschetta

Toasted Ciabatta, Black Pepper Ricotta, Marinated Tomatoes
and Onions, Lemon Arugula, Balsamic

SECOND COURSE

Choice of one-

Grilled Caesar

Grilled Romaine Hearts, House Caesar Dressing,
Parmesan, Garlic Croutons

Wedge

Chopped Romaine, Marinated Heirloom Tomatoes. Red Onion,
Blue Cheese Dressing, Applewood Bacon, Hard-Cooked Egg,
Blue Cheese Crumbles (Peppercorn Ranch Available)

Chorizo Clam Chowder

Argentina Meets New England in this Creamy, Hearty Chowder

THIRD COURSE

Choice of one-

Steak Milanese

Breaded Sirloin Cutlet, Lemon-Basil Risotto, Wild Mushroom
Demi, Lemon Arugula, Sunny Egg, Charred Lemon

Grilled Salmon

Papas Brava, Grilled Asparagus, Avocado Chimichurri

Chicken Napoleon

Crispy Potato Gnocchi, Baby Spinach, Smoked Provolone,
Caramelized Onions and Mushrooms, Red Pepper Romesco,
Toasted Breadcrumbs

Steak Frites (+\$12)

10oz Skirt Steak, Crispy French Fries Tossed in Beef Tallow
and Chives, with Barrel Sauce on the Side

DRINK SPECIAL

Cincinnati Shrub \$14

Maker's Mark Bourbon, Pomegranate Shrub, Fresh Lemon



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