



BEAST

Butcher & Block

MEAT / FIRE / SMOKE

CHEF & PIT MASTER - DAVID SANDUSKY
PASTRY CHEF & GM - BRANDON DUSANOWSKY
BUTCHER - JIM THOMAS

FOR THE TABLE

BOUDIN BALLS	\$12
creole, remoulade	
HOT HONEY PORK BELLY	\$14
pimento grits, sprouts	
SMOKED WINGS	\$17
spicy dill rub or buffalo	
CREOLE CRAB CAKE	\$20
lump crab folded with andouille on dirty rice	
SNOOT	\$13
traditional st. louis-style sauced chicharron	
RIB TIPS	\$15
cherry smoke, deep fried, sauced	
SMOKEHOUSE NACHOS	\$14
sauce pork, white cheddar queso, sprouts, jalapeno, lime sour cream	
CHOPHOUSE SKINS	\$13
pimento cheese, smoked belly, lime sour cream	
CHARCUTERIE	\$24
soppressata, finnochionna, seasonal salumi, jam pistachio pate, accoutrements	

GREENS & GUMBO

GUMBO	\$8
toasted roux, smoked pork & chicken, okra, rice	
HOUSE SALAD	\$8 / 15
greens, pickled carrots & onions, cotija, candied bacon, croutons, cider vin	
CAESAR	\$8 / 15
croutons, shaved parm, lemon sardine dressing	

THE CHOPHOUSE	\$8 / 15
romaine, kale, salami cotto, smoked almond, green onion, shaved parm, champagne vin	

served with fries

BUTCHER BURGERS

PIMENTO SMASH BURGER	\$15
2 patties, pimento cheese, mayo, onion, pickle	
STL PORK BURGER	\$16
2 pork smash patties, stl cheese, bacon, charred onion, fry sauce, riplets	
REAL AMERICAN HERO	\$17
triple american smash burger, house bacon, pickle, smoked garlic mayo	

20% GRATUITY ADDED FOR GROUPS OF 6 OR MORE.
WE ARE NOT RESPONSIBLE FOR WELL DONE STEAKS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

black angus, hand-trimmed & aged for 21 days. black garlic butter & smoked salt.

STEAKS FROM THE HEARTH

BARREL-CUT FILET

our most tender cut
7 OZ \$43 10 OZ \$51

RIBEYE

our most flavorful cut
16 OZ \$49 BONE-IN 24 OZ \$65

NY STRIP

cut from the short-loin
14 OZ \$39

T-BONE

filet & strip
24 OZ \$59

SURF & TURF

7 oz Filet &
Creole Lobster Tail
\$65



BEAST
BUTCHER
& BLOCK

BERKSHIRE PORK CHOP

local berkshire, maple smoke
16 OZ \$29

PORK STEAK

hickory smoked, bbq basted,
the one that made us famous
30 OZ \$24

SWORDFISH

coriander, smoked salt
8 OZ \$35

STEAK ADDS

SAUCES

chimi \$3
horseradish \$3

GRILLED SEAFOOD

shrimp skewer \$9
lobster tail \$MKT

HEARTH SIDES

1 LB. LOADED BAKED POTATO \$8

butter, sour cream
smoked bacon, cheddar

BLACK GARLIC MUSHROOMS \$8

pan-roasted crimini
finished in black
garlic butter

GRILLED BROCCOLINI \$8

shaved parm,
grilled lemon

CHARRED CARROTS \$8

hot honey,
farmer's cheese,
smoked garlic

LOBSTER MAC & CHEESE \$12

white cheddar, bacon,
lobster, crumb

SMOKEHOUSE FAVORITES

served with 2 bbq sides

PULLED PORK \$17
hickory, bbq, tortillas

BRISKET \$22
white oak, white bbq,
tortillas

TURKEY BREAST \$19
hickory, bbq, tortillas

SPARE RIBS \$23
cherry, grilled & basted

CAULIFLOWER \$19
hickory, fry sauce, cotija
cilantro

bbq sides

SOUTHERN SLAW \$4 **POTATO SALAD \$4**
PIT BEANS \$4 **FRIES \$4**
PIMENTO GRITS \$4

premium

GREEN BEANS \$5 **CANDIED BACON \$5**
SPROUTS W/ BELLY \$5 **COTIJA FRIES \$6**
SMOKED CAULIFLOWER \$6 **KIELBASA \$7**

SUPPER

SHRIMP & PIMENTO GRITS \$22

sorghum butter & creole
basted andouille & shrimp
over the fire, bacon jus

HOT HONEY 1/2 CHICKEN

local, coal-roasted & \$25
drizzled in hot honey, with
smoked garlic, basil, farmer's
cheese, charred carrots

SMOKED SHORT RIB \$39

massive beef rib,
chimi, cotija fries,
broccolini

STROZAPRETTI & MEATBALLS \$23

charred tomato sauce with
a hint of smoky chilis,
parm & basil

BUTTERMILK CHICKEN STRIPS \$15

buttermilk brined, fries,
sorghum mustard