BLIND BUTCHER
RESTAURANT & BAR

SAN FRANCISCO · EST. 2019

FEATURING THE CULINARY WORK OF CHEF **COSKUN ABIK**
CHECK OUT OUR SISTER RESTAURANTS IN SAN FRANCISCO
DUNYABISTROSF.COM **LARKSF.COM** **MOKA-COFFEE.COM**

★ **DINNER** ★

★ SMALL BITES ★

Sicilian Castelvetrano Olives 9
zesty olive oil, rosemary

Truffle French Fries 11
seasoned, parmesan

Mashed Potatoes 9
butter, garlic, paprika, olive oil

Sautéed Mushrooms 9
light parmigiano cream sauce

Brussel Sprouts 10
reduced pomegranate vinaigrette

Shishito Peppers 10
sea salt flakes, yogurt

Butcher's Potatoes 10
whole, butter-roasted, rosemary, spanish paprika, herbs, sea salt

Octapodaki 22
grilled octopus, lemon, olive oil, oregano, marash, kale, red cabbage, chickpea

Feta Garides 18
sautéed tiger prawns in pepperoncini sauce

Crispy Calamari 19
seasoned fried with paprika, house aioli

Wagyu Meatballs (2) 21
mashed potatoes, parmigiano, marinara, crostini

Lamb Lollipops (2) 22
greek yogurt, oregano, meyer lemon arugula, cherry tomatoes

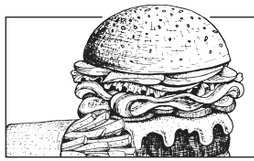
Grilled Prosciutto Burrata 18
arugula, campari, olive oil

GREENS

Kale Picnic Salad 13
dried apricots, goat cheese, toasted hazelnut, dates, apples, meyer lemon vinaigrette

Roka Salad 13
arugula, seasonal fruit, goat cheese, dry fig, roasted walnuts, balsamic vinaigrette

BIG BITES *CHEF'S RECOMMENDATIONS



Butcher's Wagyu Burger • 29 •
bourbon caramelized onions, melted cheese, horseradish aioli, fries, ciabatta

Burrata Ravioli 28
arugula, campari, crispy prosciutto, butter-seared creamy blue cheese sauce

Buccattini Wagyu Meatball 29
thick spaghetti pasta, parmigiano, creamy basil pomodoro sauce, olive oil, aleppo

Rosemary Chicken 28
half partly boneless, baby carrots, white wine, roasted mild red pepper sauce, mashed potatoes, urfa

Garides Brochettes 36
marinated grilled tiger prawns, fresh lemon, exotic spices, potatoes, vegetables

Branzino 42
whole grilled mediterranean white fish, kimchi, shishito peppers, fresh meyer lemon, olive oil
*PAIRS WELL WITH **JACQUÈRE, DOMAINE RICHEL FR**

Truffle Lobster Mac n' Cheese • 31 •

Butcher's Board • 320 • SERVES 3-4
prime ribeye steak, filet mignon, rack of lamb, truffle lobster mac n' cheese, garlic shrimp scampi, crispy calamari, butcher's potatoes
*PAIRS WELL WITH **DOMAINE DE MONTINE CÔTES DU RHÔNE FR**

House Butchered Meats

16 oz. Prime Ribeye Steak 68
rosemary-oregano marinated, chimichurri
*PAIRS WELL WITH **OAK FARM RESERVE PETITE SYRAH CA**

Filet Mignon 51
prime tenderloin, rosemary-thyme marinated, bone stock jus

Rack of Lamb 48
house butchered, seared, rosemary-thyme marinated, whole grain mustard, marash
*PAIRS WELL WITH **CHÂTEAU PEYROS TANNAT-CABERNET FR**

Braised Short Ribs 44
mashed potato, red wine bone marrow jus reduction

Pork Loin Chop 39
seared, caramelized sweet port sauce, shitake mushrooms, cippolini onion, baby carrots, potatoes