

Butterjoint Food

Small Plates and Soups

Grass-Fed Beef Tartare with Traditional Garnishes*	12
Pork and Pistachio Pâté with Pickles	11
Tallow Fries with Aioli*	4
Goat Cheese Crostini with Rhubarb Caponata	5
Miso Egg with Fermented Iberian Chile and Aioli*	5
Beet Pickled Egg with Pickled Mustard Seeds	4
Smoked Bluefish Pâté on Crostini	5
Grilled Garlic Scape Fritter with Morita-Sungold Aioli	6
Green Borscht with Hard-Boiled Egg and Crème Fraîche	8

Pierogies

Pierogies are filled with white potatoes and grass-fed cottage cheese and come with caramelized onions and sour cream.

Pierogies	9
add Sauerkraut	4
Sautéed Greens	4
Smoked Pork Kielbasa	6
Sauerkraut and Sautéed Greens	8
Smoked Pork Kielbasa and Sautéed Greens	9
Kielbasa, Sautéed Greens and Sauerkraut	11

Hamburgers*

Grass-fed beef ground in house daily and served with fries. You may substitute spring mesclun greens for \$4.

with Lettuce and Onion	14
add Crispy Fatty Pork Belly	4
American Cheese	1
Blue Cheese	2
Cave-Aged Gruyère	3
Cheddar	2
Bacon	2.75
Tomato	0
Caramelized Onions	.75
Smoked Rhubarb Catsup	1

Fancy Burger of the Day	16
American, Grilled Red Onion, Tomato and Mustard-Horseradish Aioli*	
Extra Fancy Burger of the Day	17
Fancy Burger with Bacon	

Hearty Salad

14

Spring Mesclun Greens, Potatoes, Tomato, Einkorn, Marinated Beets, Kohlrabi, Pickled Radish, Bistro Vinaigrette, Croutons and Grilled Five Points Sourdough

add Hard-Boiled Egg	2
Blue Cheese	2
Goat Cheese	2
Tallow Fries	2

Desserts

Chocolate Truffle Cake with Whipped Cream	8
Chamomile Panna Cotta with Blueberries	8
Angel Food Cake with Blueberries and Whipped Cream	8
Sour Cherry Pie with Vanilla Ice Cream	12

An 18% gratuity may be included for parties of five or more.

We are unable to split checks for parties of five or more.

**The Allegheny County Health Department would like us to inform you that consuming raw or undercooked foods may increase the likelihood of contracting a food borne illness.*