

MEAT
HAND
CUT
DAILY

The ENTRÉES

FRESH CUT & CURED MEATS

DINNER
4-9 PM

BAR
4-10 PM

BUTCHER'S BREWHUIS

STARTERS

- Giant Warm Pretzel** \$9
Served with choice of warm STRAWTOWN CHEESE or OPA'S DRIED BEEF DIP.
Add a second dip \$2
(Opa's Dried Beef Dip is available for purchase at In't Veld's Meat Market)
- Oma's Favorite Artichoke Dip** \$9
A creamy blend of artichokes, parmesan cheese and cubed In't Veld's Pella Bologna.
Served warm with toasted pita chips.
- Butcher's Potato Skins** \$8
Slices of russet potato skins lightly fried until tender and topped with our bacon, cheddar cheese, chives and sour cream on the side. Add gouda cheese sauce. \$1
- Smokehouse Poutine**..... \$12
In't Veld's house-smoked beef brisket or prime rib, cooked to perfection and placed on top of steak fries, drizzled with rich beef gravy topped with fried made in Iowa smokey cheddar cheese curds. Makes a great entrée or order an appetizer to share.
- Vleeswaren en Kaas (Meat & Cheese Board)**..... \$18
Chef's choice of three house-sliced meats and three cheeses. Served with crackers, stone ground mustard, quail eggs, dill green beans, assorted jam and local honey comb.
(All items are available for purchase at In't Veld's Meat Market)

DINNER

(MENU REFLECTS CURRENT MARKET PRICE)

- Butcher's 20 oz. Ribeye***..... \$55
A 1 1/4# ribeye cut fresh from locally raised beef. Cooked to order on our woodfire grill. Served with a choice of two sides.
- Butcher's 12 oz. Ribeye***..... \$36
A 12 oz. ribeye cut fresh from locally raised beef. Cooked to order on our woodfire grill and topped with our garlic butter. Served with a choice of two sides.
- In't Veld's Pork Chop**..... \$25
Our award winning house-smoked rosemary & brown sugar cured 12 oz. pork chop.
Served with a choice of two sides.
- Brewhuis Chicken**..... \$20
A 8oz. chicken breast baked to perfection. Served with a choice of two sides.

SALADS

- Chef's Salad** \$13
A generous bed of mixed greens, tossed with ham and turkey sliced fresh from our own meat counter and topped with tomatoes, boiled eggs and shredded cheddar cheese with your choice of dressing.

DRESSINGS: House-made Dutch Lettuce Dressing, House-made Balsamic Vinaigrette, House-made Thousand Island, Honey Mustard, French, Ranch, or Blue Cheese.

BURGERS

All of our burgers and sandwiches are served with shoestring french fries.
Substitute from our menu of side options for an additional \$3.

- Black & Blue Whiskey Burger*** \$16
A Butcher's blended 7 oz. patty of prime-cut locally grown beef prepared with blackened seasoning and blue cheese. Topped with a house-made whiskey sauce and blue cheese crumbles.
- Main Street Burger*** \$13
A Butcher's blended 7 oz. patty of prime-cut locally grown beef served with lettuce, sliced pickles, onion and tomato. Add cheese \$1
- Texas Two-Step*** \$16
A Butcher's blended 7 oz. patty of prime-cut locally grown beef with melted hot pepper cheese, topped with battered fried jalapénos and a house-made mango lime ranch sauce.
- Dutch Avalanche*** \$18
A Butcher's blended 7 oz. patty of prime-cut locally grown beef topped with a thick slice of our In't Veld's Pella Bologna, piled high with thin-sliced house smoked pit ham and smothered with creamy gouda cheese sauce.
- Swiss Mushroom Burger*** \$14
A Butcher's blended 7 oz. patty of prime-cut locally grown beef topped with sautéed mushrooms and sliced cheese on a lightly toasted bun.

SANDWICHES

- Jerry's Tenderloin Sandwich*** \$16
House-made breaded pork tenderloin, fried to a golden brown on a toasted brioche bun and served with onion, sliced pickles, lettuce and tomato.
- Butcher's Philly Sandwich*** \$14
Thin sliced prime rib sautéed with onions, green & red peppers and mushrooms on a Vander Ploeg Bakery hoagie topped with melted provolone.

THINGS ON THE SIDE

- Baked Potato** \$5
- Bacon Green Beans** \$5
- Parmesan Fried Brussel Sprouts** \$5
- Shoestring French Fries** \$5
- Sweet Potato Fries with Maple Bourbon Cream Cheese Dip** \$5
(Made with Great River Maple Syrup sold at In't Veld's Meat Market)
- Side Salad** \$5
Mixed greens with tomatoes, radishes, carrots, cucumber and red onion.
DRESSINGS: House-made Dutch Lettuce Dressing, House-made Balsamic Vinaigrette,
House-made Thousand Island, Honey Mustard, French, House-made Ranch, or Blue Cheese.

DESSERT

- Caramel Cinnamon Bread Pudding** \$6
A warm caramel cinnamon dessert crafted from our very own recipe topped with whipped cream.
- Cheesecake of the Day** (ask your server) \$8

ASK YOUR SERVER FOR OUR GLUTEN FREE OPTIONS.