



Featured Wine Special:

Flowers, Chardonnay  
Sonoma Coast | \$70

Sinegal 'Estate', Cabernet Sauvignon  
Napa Valley | \$85

Caymus Cabernet Sauvignon  
California | \$125

**DFW RESTAURANT WEEKS 2023**  
**\$24 LUNCH MENU\***

Offered Friday, August 4<sup>th</sup> - Monday, September 4<sup>th</sup>

**1st**

**B&B Beef & Barley Soup**

Soup of the Day

**Iceberg Wedge (V)(GF)** | blue cheese dressing w/ crumbled blue cheese

**Brisket Ravioli** | house-made ravioli, pork belly stuffing, mushroom marsala ragù

**B&B Meatballs** | marinara

**2nd**

**The Butcher Shop Burger\*\*** | w/ white cheddar & Applewood smoked bacon, served w/ steak fries

**The Hill Country Burger\*\*** | w/ TX smoked sausage, pepper jack & BBQ mayo, served w/ steak fries

**Pan-Seared Salmon (GF)\*\*** | wild mushrooms, snow peas & kale w/ citrus beurre blanc

**Cobb Salad (GF)** | w/ sliced filet or grilled chicken

**B&B Italian Special** | on semolina hero, salami, capicola, mortadella, provolone,  
roasted red peppers & balsamic vinaigrette, served w/ house-made potato chips

**The Trinity** | on baguette, B&B roast beef, turkey, deluxe ham,

lettuce & tomato w/ mustard & mayo, served w/ house-made potato chips

**B&B "Steak" House Salad (GF)** | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

**B&B "Veg" House Salad (V)(GF)** | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

**Rigatoni a la Vodka** | house-made pasta, smoked bacon & parmigiano reggiano

**Reuben** | corned beef, sauerkraut, swiss cheese & Russian dressing (+\$5 per order)

**8oz Filet (GF)\*\*** | simply grilled, au poivre sauce or Roquefort crusted (+\$25 per order)

**Dessert**

(Choice of 1, +\$5 per order)

**New York Cheesecake | Chocolate Cake | Carrot Cake | Classic Crème Brûlée**

\*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)

**THANK YOU FOR DINING WITH US!**

**B&B Butchers & Restaurant will donate \$4 from each \$24 DFWRW lunch sold to Lena Pope.**

\*\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Please inform your server if anyone in your party has a food allergy.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.