



START HERE

SALT 'N PEPPER CALAMARI 9

Cherry peppers | Scallions
Smoked tomato aioli

CRABBY 3 CHEESE 'N SPINACH DIP 9

Artichokes | Old Bay dusted tortilla chips

PULLED CHICKEN QUESADILLA 9

Black beans | Jack cheese
Poblano chillies | Salsa fresca
Chipotle lime ranch

CHEF'S CHILI 9

No beans, the way it should be

FIRE 'N ICE CHICKEN WINGS 10

Hot sauce glazed | Bleu cheese snow
Celery hearts | BC dipping sauce

BAKED FETA 9

Roasted tomato | Kalamata | Crostini

BUTTERNUT SQUASH HUMMUS 9

Goat cheese | Apple | Radish | Almond | Pita

STACK 'O RINGS 8

Parmesan dipping sauce

TODAY'S SOUP 5.5

Always fresh

YESTERDAY'S SOUP 5.5

Always better the second day

SALADS

SOUTH OF SOMEWHERE 11

Mini queso fresca quesadilla | Black beans
Tomato | Scallion | Roasted corn
Avocado | Chipotle lime ranch

HAIL TO CAESAR 9

Hearts of Romaine | Focaccia croutons
Caesar dressing | Locatelli cheese
Grilled chicken add \$5
Grilled shrimp add \$7

GF ROASTED BUTTERNUT SQUASH 12

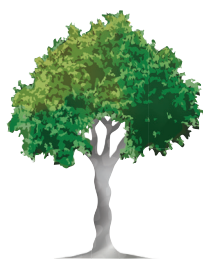
Mixed greens | Bibb lettuce
Dried cranberries | Toasted almonds
Goat cheese | Cider vinaigrette

THE "THAI COBB" 13

Grilled marinated chicken | Pea tendrils
Edamame | Grilled shiitake
Five spice peanuts | Thai-ginger vinaigrette

GF BLACKENED SALMON 13

Bibb lettuce | Avocado | Cucumber
Celery leaves | Radish | Greek yogurt
Citrus honey vinaigrette



BUTTONWOOD GRILL

great food | good friends | fun times

THE BUTCHER'S BURGER

REMEMBERING WHEN A BURGER TASTED LIKE A BURGER

We grind our beef burgers fresh daily from a proprietary mix of choice chuck, brisket & short rib.

Choose your half-pound burger between the Buns or Naked:
Butcher's Grind

Black bean, feta & quinoa
Turkey | Salmon | Bison add \$2

Burgers accompanied with your choice of: natural cut fries | dill potato salad | coleslaw
fruit salad | a few greens | sweet potato fries add \$1 | bacon add \$1.5

LITTLE ITALY 12.5

Sundried tomato & olive tapenade
Spicy cherry peppers | Provolone | Italian greens

MEDITERRANEAN 12.5

Feta | Tzatziki | Shaved romaine
Tomato | Red onion

JUST A CHEESEBURGER 11.5

Choice of cheese: American | Swiss
Cheddar | Bleu | Goat | Provolone | Havarti

GUINNESS ONION 'N BACON 13

Guinness BBQ onions | Sharp cheddar
Creamy horseradish

SW BORDER 12.5

Queso fresco cheese | Sliced tomatoes
"Salsa style" | Poblano peppers
Guacamole | Chipotle lime ranch

PLAIN JANE 10.5

Great burger on a bun, nothing else

STONE-FIRED THIN CRUST PIZZAS

We make our pizza dough fresh daily.

WHITE PIE 13

Sharp provolone ricotta | Broccolini

THE KENNETT SQUARE 13

Roasted wild mushrooms
Gorgonzola | Truffle oil

SOUTH PHILLY 12

Housemade Italian sausage
Roasted vidalia onions | Sharp provolone

GRANDMA MIA 11.5

San Marzano tomatoes | Mozzarella
Roasted garlic | Pesto

PEPPERONI 12

Shaved pepperoni | House sauce
Mozzarella

THIS 'N THAT

Sandwiches accompanied with your choice of: natural cut fries | dill potato salad
coleslaw | fruit salad | a few greens | sweet potato fries add \$1

BAJA FISH TACOS 12

Warm tortillas | Grilled white fish
Shaved cabbage | Avocado
Salsa fresca | Chipotle lime crème
Sub with shrimp add \$1

GRILLED TURKEY O'KEEFE STYLE 12

Havarti cheese | Granny Smith apples
Honey mustard | Whole grain bread

HOT PASTRAMI 12

Horseradish mustard | Caramelized onion
Pretzel roll

GRILLED CHICKEN BLT 12

Avocado | Ciabatta roll
Smoked tomato aioli

PULLED PORK 12

Slivered pickle | Coleslaw | Brioche

VEGETABLE RAVIOLI 16

Roasted vegetable | Goat cheese
Locatelli | Pesto

BUCATINI 17

House Italian sausage | Kale
Locatelli | Blistered tomato

PETIT TENDER MEDALLIONS 22

Crispy potato | Charred asparagus
Pearl onion | Mushroom jus

VEGETARIAN SHEPHERD'S PIE 16

Wild mushrooms | Tuscan greens | Quinoa
Cauliflower and potato crust

MEATLOAF "BUTCHER'S STYLE" 18

The Butcher's Grind | Housemade Italian
sausage | Buttermilk mashed potatoes
Spinach | Roasted garlic and herb gravy

GF GRILLED SALMON 21

Sweet potato | Apple fennel salad

BABY BACK RIBS

Rubbed & smoked | Guinness BBQ glazed
Natural cut fries | Horseradish slaw
Half rack 14 | Full rack 19

DRAFT COLLECTION

Ask your server about our seasonal rotating taps!

BASS ALE 6

ABV: 5.1% English Pale Ale

Full flavored yet smooth with a caramel aroma. The flavor starts out sweet and balanced with a pleasant hop finish.

BUD LIGHT 4

ABV: 4.2% American Style Light Lager

Golden in color with delicate aromas of malts & hops. Subtle fruity & citrus taste with a fast clean finish

STELLA CIDRE 6

ABV: 6.4% Belgian Cider

A crisp and refreshing Belgian cider made with hand-picked apples

GOOSE ISLAND IPA 7

ABV: 5.9% American IPA

This classic ale has a fruity aroma, set off by a dry malt middle to ensure that the long hop finish is one you'll remember

ROGUE HAZELNUT BROWN NECTAR 8

ABV 6.2% American Brown Ale

Slightly nutty brown malt flavor with hints of coffee and spicy hops

DESCHUTES SEASONAL 8

CARLSBERG 6

ABV: 5% German Pilsner

A well balanced bottom fermented lager with a flavor of hops, grains, pine needles, and Danish summer Apples

LAGUNITAS SEASONAL 7

STELLA ARTOIS 6

ABV: 5.2% European Style Pilsner

Attractive golden color with aromas of floral hops and toasted malts. The taste is slightly sweet with a crisp, clean hop finish

TRÖEGS SEASONAL 7

VICTORY DIRT WOLF 7

ABV: 8.7% American Double IPA

This dangerously delicious Double India Pale Ale features often subtle, but sometimes assertive signatures of American hop varieties - earthy and mildly floral, with notes of sweet citrus and spice

YUENGLING

TRADITIONAL LAGER 4

ABV: 4.4% Traditional Lager

Is a classic brew, reminiscent of turn of the century beers, just a bit darker and a bit tastier

BLUE MOON 6

ABV: 5.4% Belgian White Ale

This unfiltered, Belgian-style, medium-bodied wheat ale is gently infused with orange peel and coriander

DOGFISH 60 MINUTE 7

ABV: 6.0% India Pale Ale

A powerful East Coast IPA, with a lot of citrusy hop characteristics of cedar, citrus pine and floral

GUINNESS DRAUGHT 6

ABV: 4.2% Stout

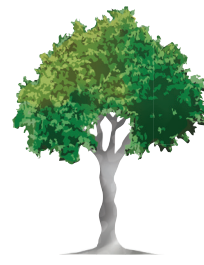
It is black, light in body and mildly bitter with an almost roasted chocolaty elegance

SAM ADAMS SEASONAL 7

BELHAVEN SCOTTISH ALE 7

ABV 5.2%

Scottish Amber-colored Ale with a creamy malt flavor



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GRILL

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SEASONAL COCKTAILS

MAPLE OLD FASHION 13

Templeton Rye | Maple Syrup

BARREL MARGARITA 12

Patrón Reposado | Patrón Citronage

APPLE SANGRIA 11

Seagram's Apple Vodka | Domaine De Canton

RED ORCHARD 11

High Noon Grapefruit Vodka | Stoli Vanilla Vodka

WHITE COSMO 12

Tito's | Triple Sec

HENDRICK MULE 13

Hendrick's | Crabbie's Ginger Beer

ESPRESSO MARTINI 12

Borghetti | Stoli Vanilla Vodka | Kerrygold Liqueur

SPARKLING VANILLA CIDER 10

Stoli Vanilla Vodka | Apple Cider

WINE SELECTIONS

WHITES

CHARDONNAY

	Glass	Bottle
William Hill, CA	10	36
J. Lohr, CA	12	43

PINOT GRIGIO

Ecco Domani, Italy	10	34
MacMurray, CA	12	42

SAUVIGNON BLANC

Sea Glass, CA	10	36
Lobster Reef, New Zealand	11	38

OTHER WHITES & BLUSH

Pio Moscato, Italy	10	34
Rosehaven, CA	12	38

SPARKLING

Wycliff Brut, CA	10	32
Elmo Pio Prosecco, Italy	-	14

REDS

MERLOT

Red Rock, CA	11	38
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PINOT NOIR

Monterey, CA	10	36
Angeline, CA	12	42

SHIRAZ

Morse Code, Australia	10	36
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CABERNET SAUVIGNON

Proverb, CA	10	34
Louis M. Martini, CA	12	42
Hess Select North Coast, CA	-	45

OTHER REDS

Rihannon, CA	10	36
Conquista Oak Cask, Argentina	11	38



Chardonnay
Pinot Grigio
Sauvignon Blanc

White Zinfandel
8

Merlot
Pinot Noir
Cabernet Sauvignon

KIDS' MENU

Entrée, Side & Dessert 8

All meals started with celery & carrots with ranch dip. Juice, milk or soda included.

ENTRÉES

Chicken fingers	Corn dog
Pizza Plain or Pepperoni	Pulled chicken & cheese tacos
Grilled cheese	Fish sticks
Sliders with American Cheese	Pasta
Grilled chicken & ranch sandwich	Choice of Marinara or Butter & Parmesan

CHOOSE YOUR SIDE

French fries | Broccoli
Fruit cup | Carrots

DESSERT

Chocolate mud
Ice cream
Chocolate dipped rice krispie treat