

WE SERVE CERTIFIED
ORGANIC AND
HUMANE MEAT
SOURCED 100% FROM
OUR FARM.

BUTCHER
10am – 8pm mon – fri
9am – 8pm sat – sun

BELCAMPO MEAT CO.

RESTAURANT
11:30 am – 10 pm mon – thu
11:30 am – 11 pm fri
10:30 am – 11 pm sat
10:30 am – 9 pm sun
closed daily 3 pm – 5:30 pm

Dinner

-BITES-

SMOKED ALMONDS 5

Belcampo butt rub

MARINATED OLIVES 6

Orange zest, fennel, thyme

HEART & GIZZARD SKEWERS 7

Calabrian chili & lemon

GRIDDLED BEEF TONGUE 6

Kraut, egg salad, rye

SIDES 5

FRENCH FRIES

MIXED GREENS SALAD

ROASTED FENNEL & CARROTS

-LARDER-

DIRTY KETCHUP 9

BELCAMPO BUTT RUB 8

BMC JERKY 7

LARDO BUTTER 7

We source our vegetables from
the best local and sustainable
farms and markets.

BEEF TARTARE 12

Pickled fennel, caper salt, mustard seeds & Belcampo egg yolk

ESCAROLE SALAD 9

Arugula, apples, sharp cheddar, almonds & anchovy vinaigrette

CREAMY POTATO SOUP 9

Crème fraiche, green onions, sharp cheddar

CHARCUTERIE PLATE 16

Housemade charcuterie plate, traditional accoutrements

BOUDIN NOIR 12

Quince paste, burnt onions, mustard

POACHED EGG 13

Grilled polenta, chanterelle mushrooms, salsa verde

ROASTED DUCK BREAST 25

Farro, brussel sprouts, turnips, navel oranges, duck jus

CHEESEBURGER 13

Cheddar, caramelized onions, butter lettuce & house sauce on a
sesame bun

PORK 'N' BEANS 23

Crispy shank, braised beans and greens, saba, grapes

LAMB SUGO 26

Polenta, nicoise olive tapenade, garlic chips

STEAK AQ

Marinated mushrooms, swiss chard, arugula, béarnaise

40 OZ. PORTERHOUSE 138

Family style roasted winter vegetables, beef jus, chimichurri