

Buttermilk

Modern American Cuisine



開胃菜

STARTERS

風味火腿起司盤

Cheese & Charcuterie Board

西班牙臘腸、帕瑪火腿、薩拉米香腸、藍紋乳酪、布利、艾曼達、菲達乳酪及堅果、果乾、香烤麵包片

豬肉原產地: 加拿大、丹麥、荷蘭
Spicy Spanish chorizo, Parma ham, blue cheese, Brie, feta cheese, and Emmental cheese, served with pickles, marinated olives, nuts, and toasts

Country of origin of pork:
Canada, Denmark and Netherlands

690

鱒鮭魚酪梨塔塔(生食)

Salmon Tartare with Avocado and Mango

加州風味色彩繽紛的塔塔，滋味濃郁的挪威鱒鮭搭配健康酪梨，配上鮭魚卵，佐烤麵包片

A colorful combo of cubed fresh salmon, avocado, and mango, salmon roe, toasts

480

原木燒烤小卷

Grilled Baby Squid

香蒜巴西里油醋、甜椒蜂蜜雪莉醬

Smoky curry spiced salt, chimichurri, roasted peppers, honey-sherry vinaigrette

380

黃金蟹肉餅

Crispy Crab Cakes

蟹肉混合玉米、蘑菇和洋蔥手工捏製而成，佐自製香料塔塔醬

Delicate, sweet crab meat mixed with corns, button mushrooms, onions, served with housemade egg remoulade sauce

590

手撕豬香脆春卷

BBQ Pulled Pork Spring Rolls

使用傳統春卷皮，包裹手撕豬肉搭配秘製花生醬

豬肉原產地: 台灣

A modern twist of spring rolls stuffed with Southern BBQ pulled pork, served with special peanut sauce

Country of origin of pork:
Taiwan

450



奶油雞肝醬

Chicken Liver Pâté

雞肝先以牛奶浸泡一晚淨化，再以高溫煎烤表面，混合新鮮蔥蒜以及法國進口紅辣椒製成，搭配烤麵包片、波特酒芥末果粒醬、堅果

An old fashioned Deep South recipe using apple cider brine, pureed smooth, served with stone fruit compote and toast points

280

沙拉、湯

SOUP & SALADS

摩洛哥無花果高纖沙拉 Mo Rockin Salad with Grilled Figs

風行地中海及中東的超級沙拉，高纖美顏，碳烤新鮮無花果融合紅藜麥、櫻桃蕃茄、小黃瓜、蔓越莓、杏仁、南瓜子、菲達起司、綜合萵苣與無花果油醋

High fiber superfood salad with grilled figs, baby greens, dried fruits, bulgar, quinoa, almonds, tomatoes, cucumber, feta cheese, extra virgin olive oil, fig vinaigrette
450

碳烤酪梨奶油萵苣沙拉 Grilled Avocado and Gem Lettuce Wedge Salad

碳烤酪梨、玉米粒、櫻桃蘿蔔、核桃、綠女神沙拉醬
Roasted corns, cherry belle radishes, candy walnut, green goddess buttermilk dressing
450

碳烤小卷沙拉 Grilled Baby Squid Salad

碳烤小卷、鳳梨、玉米粒、聖女蕃茄、刺山柑、綜合萵苣與檸檬油醋醬

Crunchy Batavia lettuce, kale, corns, tomatoes, bulgur, grilled pineapple, tamarindus indica, housemade lemon vinaigrette
450

Buttermilk 凱薩沙拉 Buttermilk Caesar Salad

羅曼生菜、培根碎、鵝鶉蛋、蕃茄、玉米起司麵包丁，搭配帕馬森起司薄脆餅、自製凱薩醬

培根原產地: 加拿大、荷蘭、西班牙

Crunchy romaine, bacon bits, eggs, tomatoes, and cheese grits croutons in buttermilk Caesar dressing, served with parmesan crisps

Country of origin of bacon: Canada, Netherlands and Spain

390

加煙燻鮭魚

Add smoked salmon
+120

季節湯品 Yesterday's Soup

當季蔬菜熬煮，熟成一晚滋味更豐富

It's always better the next day
180

主菜

M A I N S

原木燒烤獨家進口 Brandt
美國自然牛肋眼牛排
Fire Grilled US Natural
Brandt Beef Ribeye Steak

美國 Brandt 玉米穀飼自然肋眼
以韓式 BBQ 刷刷醬增添風味，
搭配季節時蔬

US natural beef, Korean rub,
seasonal vegetables

8oz 1280

12oz 1880

16oz 2380

美國阿嬤南方海陸大拼盤
Big Mama's Southern Combo

美國阿麼秘方炸雞、辣味小翅
腿、香脆白帶魚、炸蝦、炭烤
小卷、可頌鬆餅、玉米脆片
Buttermilk fried chicken, hot
wing lollipops, fried shrimps,
fried crispy white fish fillets,
grilled baby squid, croffles,
nachos

1980

香煎挪威鱒鮭
Pan Seared Norwegian
Salmon

香煎鱒鮭魚搭配美國大蘆筍、
南瓜泥，佐蕃茄玉米莎莎醬
Delicious, buttery salmon,
served with pumpkin puree,
asparagus, tomatoes, and
corn salsa

890

美國阿嬤秘方炸雞
Grandma's Buttermilk
Boneless Fried Chicken

獲得「500 盤」獎的經典的美式
南方炸雞，新鮮雞腿、雞胸，裹
上特製南方炸雞粉酥炸，搭配檸
檬香料調味的酸甜西瓜，清爽不
膩，附上蒜味白乳酪醬和霹靂紅
辣醬，增添食趣

Served with pickled
watermelon, white cream
gravy, and cajun hot sauce

三塊 Three pieces 480

五塊 Five pieces 680

吮指秘製西瓜燒烤醬豬肋排
Slow-Roasted US Baby Back
Ribs with Watermelon BBQ
Sauce

低溫慢烤美國豬肋排，香嫩多
汁，搭配酸甜西瓜

豬肉原產地: 台灣

Saucy, tender, flavorful, fall-off-
the-bone ribs, served with
pickled watermelon

Country of origin of pork:
Taiwan

半 Half 790 | 全 Full 1480

香脆魚柳薯條
Fish & Chips

白魚裹上美式經典啤酒、搭配檸
檬角、香細脆薯與綜合萵苣

Delicate white fish with
American beer, served with
lemon wedges , French fries,
and mixed lettuce

620

一級棒漢堡

GOURMET BURGERS

一級棒起司牛肉漢堡

Gourmet Cheeseburger

自製漢堡肉以美國特級牛梅花製作，搭配牛奶麵包、高達起司、慢熬培根蕃茄醬、脆細薯條

培根原產地: 加拿大、荷蘭、西班牙

House-ground patty made with USDA chuck in a brioche bun, served with frites, gouda cheese, tomato-bacon jam

Country of origin of bacon: Canada, Netherlands and Spain

480

加焦脆培根

Add Crispy Bacon

40

頂級 BLT 起司牛肉漢堡

Prime BLT Burger

自製美國 Prime 頂級漢堡肉，搭配香脆培根、香炒蘑菇、黃巧達、牛蕃茄、奶油莖苳、紅洋蔥、酸黃瓜以及特製秘醬，附脆細薯條和芒果蕃茄醬

培根原產地: 加拿大、荷蘭、西班牙

House-ground patty made with US prime beef in a brioche bun, packed with sautéed mushrooms, crispy bacon, yellow cheddar, and dill pickles, served with frites, tomato-bacon jam

Country of origin of bacon: Canada, Netherlands and Spain

530

加藍紋起司或白高達

Add Blue Cheese or White Gouda

50

秘製培根醋醬起司漢堡

Cheeseburger with Secret Bacon-Onion Jam

以手工特製美國特級牛梅花漢堡肉、特製培根洋蔥醋醬、高達起司搭配脆細薯條

培根原產地: 加拿大、荷蘭、西班牙

House-ground patty made with USDA chuck, served with caramelized bacon onion jam, and frites

Country of origin of bacon: Canada, Netherlands and Spain

480

阿嬤炸雞超級堡

Buttermilk Fried Chicken Burger

招牌阿嬤炸雞、焦脆培根、碳烤鳳梨、生菜、蕃茄、加上太陽蛋與起司淋醬，搭配脆細薯條

培根原產地: 加拿大、荷蘭、西班牙

Juicy buttermilk fried chicken in a brioche bun, packed with crunchy bacon and creamy coleslaw, topped with a sunny-side up egg and gooey nacho cheese sauce, served with frites

Country of origin of bacon: Canada, Netherlands and Spain

450

摩登漢堡

Modern Burger

使用豆類製作而成的蔬食漢堡肉排，搭配新鮮酪梨、生菜、蕃茄

Plant-based burger, with fresh avocado, lettuce, tomatoes, red onions, and pickles

450

烤美國馬鈴薯 (兩顆)

Baked US Potatoes

(two pieces)

佐酸奶油、焦脆培根碎、蝦夷蔥

培根原產地: 加拿大、荷蘭、西班牙

Served with bacon bits, sour cream, and chives

Country of origin of bacon: Canada, Netherlands and Spain

220

加松露奶油或

現刨帕馬森起司

Add Truffle Butter or

Freshly Grated Parmesan

30



南方經典香脆秋葵 (季節限定)

Southern Deep-Fried Okra

(seasonal)

香脆秋葵搭配特製辣味美乃滋

Served with spicy chili mayonnaise

220



菠菜 (季節限定)

Spinach (seasonal)

清炒或奶油

Sautéed or Creamed

190



奶油洋芋泥

Creamy Whipped Potatoes

以美國馬鈴薯煮熟後，拌入奶油和鮮奶油，質地鬆軟奶香十足

A rich cream and butter infused puree

180

原木燒烤美國大蘆筍

Grilled Asparagus

煙燻培根、煎鴨蛋、瑞可達乳酪、柳橙濃縮醬汁

培根原產地: 加拿大、荷蘭、西班牙

Smoked lardons, duck egg, ricotta, orange reduction dressing

Country of origin of pork: Canada, Netherlands and Spain

390

四種乳酪培根奶油通心粉

Gourmet Four-Cheese Macaroni with Bacon

帕馬森起司、紅與白切達起司、奶油乳酪一起熬煮的招牌乳酪醬，搭配香脆培根

培根原產地: 加拿大、荷蘭、西班牙

Cheesy and rich

Country of origin of bacon: Canada, Netherlands and Spain

280



原木燒烤 Tex-Mex 甜玉米

Grilled Whole Sweet Corn

Tex-Mex 墨式辣椒奶油塗刷燒烤，淋上萊姆酸奶油醬汁

Chipotle butter, fresh coriander, sour cream-lime dressing

190



季節時蔬

Seasonal Vegetables

花菜、節瓜、娃娃菜

Broccoli or Cauliflower, zucchini, baby Chinese cabbage

200

小吃

S N A C K S

Taco 海陸雙拼

Surf and Turf Taco

酥脆辣醬炸雞、墨西哥軟餅辣醬炸雞、酥脆鳳梨鮮蝦、墨西哥軟餅鳳梨鮮蝦

Crispy and soft tortillas with spicy Buttermilk fried chicken, crispy shrimps, and housemade sauce

480

爆爆雞米花

Popcorn Chicken

招牌阿嬤炸雞變成雞米花，搭

配爆米花與蒜味白乳酪醬

Buttermilk fried chicken bites, buttery popcorn, served with garlic cream sauce

320

酥炸辣味小翅腿

Hot Wing Lollipops

拌淋自製辣味雞翅醬，搭配高麗菜絲、檸檬油醋醬

Coated with housemade hot sauce, served with shred cabbage, housemade lemon vinaigrette

320

美國牛小漢堡 (兩個)

Beef Sliders (two pieces)

美國特級牛梅花漢堡肉，搭配特製培根蕃茄果醬、奶油萵苣、牛番茄、高達起司
培根原產地: 加拿大、荷蘭、西班牙

House-ground patty made of USDA chuck, tomato-bacon jam, aged gouda, gem lettuce
Country of origin of bacon: Canada, Netherlands and Spain

340

Buttermilk 比司吉 (四個)

Housemade Classic Buttermilk Biscuits

(four pieces)

新鮮烘培的 Buttermilk 比司吉，質地鬆軟，搭配自製藍莓果醬和奶油

Freshly baked throughout the day, served with housemade blueberry jam and good butter

250



帕達諾起司炸薯條

House Frites 'Padano'

以濃郁牛乳乾酪、煙燻咖哩香料鹽調味，搭配芒果番茄醬

Lots of grated padano cheese, smoky curry spiced salt, mango ketchup

260

let the good times roll

甜點

SWEET THINGS

Buttermilk 手工甜點拼盤
Buttermilk Dessert Platter

紅蘿蔔蛋糕、密西西比花農泥巴派、季節奶酪

Carrot cakes, Mississippi mud farm, seasonal panna cotta

兩人 For Two 380

四人 For Four 580

現烤藍莓派
Blueberry Lattice Pie

溫熱藍莓派，搭配香草冰淇淋

Freshly baked, served warm, ala mode

330

手工冰淇淋聖代
Ice Cream Sundae

三種口味冰淇淋，淋上莓果醬
增添味覺層次，搭配焦糖香蕉

Three flavors of housemade ice cream, topped with mixed berry sauce, caramelized bananas, parlor whipped cream

320

胡蘿蔔蛋糕
Spiced Carrot Cake

美式傳統胡蘿蔔蛋糕、柑橘奶油起司糖霜與核桃，搭配自製威士忌焦糖醬

Moist and flavorful! An American classic with grated carrots, heavenly tangerine-cream cheese frosting, walnuts, served with whiskey caramel sauce

350

密西西比花農泥巴派
Mississippi Mud Farm

重口巧克力風味! 自製巧克力酥餅皮與巧克力慕斯，再灑上Oreo 餅乾脆片

A chocolate lovers delight! Housemade pie with a chocolate crust, chocolate mousse, and crushed Oreos

350

美式萊姆派
Key Lime Pie

新鮮萊姆汁和香甜煉乳融合成的酸甜內餡，搭配打發鮮奶油

Fresh lime juice, condensed milk, parlor whipped cream

260

以上費用以新台幣計，並加收 10%服務費。

如您有特殊的飲食需求、食物過敏或食物不耐症，請告知我們

All prices are in TWD, subject to 10% service charge. If you have any dietary requirements or food allergies, please let us know