

# 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、香烤酸裸麥麵包

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

### 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，搭配烤酸種麵包、波特酒芥末果粒醬、迷迭香脆綜合堅果

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

280

### 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

### 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

## 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小麥粒、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、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、碳烤玉米粒、櫻桃蘿蔔、蜜核桃、綠女神沙拉醬

Roasted corns, cherry belle radishes, candy walnut, green goddess buttermilk dressing

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

#### 季節濃湯 Yesterday's Soup

當季蔬菜熬煮的蔬菜濃湯，熟成一晚滋味更豐富

It's always better the next day

180

主菜

MAINS

**美國阿嬤南方海陸大拼盤**  
**Big Mama's Southern Combo**

美國阿嬤秘方炸雞、辣味小翅腿、香脆白帶魚、炸蝦、炭烤小卷、可頌鬆餅

Buttermilk fried chicken, hot wing lollipops, fried shrimps, fried crispy white fish fillets, grilled baby squid, croffles

1980

**原木燒烤 Choice**  
**美國肋眼牛排 12oz**

**12oz Fire-Grilled US Ribeye Steak**

美國肋眼以韓式 BBQ 刷刷醬增添風味，搭配季節時蔬

US ribeye steak with Korean rub, seasonal vegetables

1380

**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

**松露風味蘑菇寬麵**  
**Fettuccine with Truffle Mushrooms**

奶香濃郁寬麵搭配鮮菇、青豆、松露醬、帕瑪森起士，佐蒜味乳酪白醬

Mixed mushrooms, peas, truffle paste, parmesan, and creamy alfredo sauce

320

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

獲得「500 盤」獎的經典美式南方炸雞，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

**香煎鱸魚排**  
**Pan Seared Seabass**

香煎鱸魚搭配美國大蘆筍、南瓜泥，佐蕃茄玉米莎莎醬

Delicious, crispy seabass, served with pumpkin puree, asparagus, tomatoes, and corn salsa

520

**香脆魚柳薯條**  
**Crispy Fish & Chips**

白魚裹上美式經典啤酒、搭配脆薯與綜合萵苣、塔塔醬

Delicate white fish coated with American beer batter, served with crispy fries and tartare sauce

620

**白酒蛤蜊蒜香義大利麵**  
**Spaghetti with Clams and Pepperoni**

清炒義大利麵搭配新鮮蛤蜊、臘腸(荷蘭、丹麥、加拿大; 腸衣: 美國)、大蒜、白酒、新鮮巴西里

Garlic, white wine, and parsley  
Pepperoni origin: Canada, Denmark and Netherlands; casings: US

320

一級棒漢堡

G O U R M E T B U R G E R S

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，搭配奶油布里歐麵包、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

加雙片焦脆培根

Add Crispy Bacon

40

美國阿嬤炸雞超級堡

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

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、奶油萵苣、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

換成藍紋起司或白高達

Change to Blue Cheese or White Gouda

加 Add 50

 **烤美國馬鈴薯 (兩顆)**  
**Baked US Potatoes**  
(two pieces)  
佐酸奶醬、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

 **菠菜**  
**Spinach**  
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，淋上萊姆酸奶醬汁  
Chipotle butter, fresh coriander, sour cream-lime dressing  
190

*let the good times roll*

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，搭配涼拌捲心菜、焦香白花菜、蔬菜棒、藍紋乳酪沾醬

Coated with housemade hot sauce, served with slaw, very blue cheese dip  
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

 羅曼諾起司炸薯條

House Frites 'Romano'

以陳年羊乳乾酪、煙燻咖哩香料鹽調味，搭配芒果番茄醬  
Lots of grated Romano cheese, smoky curry spiced salt, mango ketchup  
260

甜點

SWEET THINGS

**Buttermilk 手工甜點拼盤**  
**Buttermilk Dessert Platter**

萊姆派、密西西比花農泥巴派、季節奶酪

Key lime pie, 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

**美式香蕉派**  
**US Banana Cream Pie**

香蕉卡斯達內餡搭配綿綿的香草奶油

Custard banana filling pie served with vanilla whipped cream

220

**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