

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

Spicy Spanish chorizo, Parma ham, blue cheese, Brie, feta cheese, and Emmental cheese, served with pickles, marinated olives, nuts, and toasts

580

鱒魚酪梨芒果塔塔

Salmon Tartare with Avocado and Mango

加州風味色彩繽紛的塔塔，滋味濃郁的挪威鱒魚搭配香甜芒果、健康酪梨，配上鮭魚子，佐烤麵包片

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

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

220

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，佐自製蛋黃醬

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

480

夏威夷鮪魚寶可夢

Yellowfin Tuna Poke

60年代夏威夷經典料理，新鮮鮪魚，搭配自製海苔香鬆、脆米花、醬味鳳梨油醋、海鹽薄脆餅

A Hawaiian classic from the 60s: cubed fresh yellowfin tuna, puffed rice, furikake, pineapple-soy dressing, served with sea salt crisps

320

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

Smoked lardons, duck egg, ricotta, orange reduction dressing

390

原木燒烤小卷

Grilled Baby Squids

香蒜巴西里油醋、甜椒蜂蜜雪莉醬

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

300

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

150

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

380

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

380

鮪魚甘藍沙拉

Yellowfin Tuna and Kale Salad

微炙燒的生鮪魚，搭配口感獨特的甘藍葉與柳橙濃縮醬汁

Delicious salad loaded with omega-3 fatty acids and antioxidants, featuring yellowfin tuna, superfood kale, avocado, edamame beans, corns, orange reduction 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

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

360

主菜

M A I N S

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

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

半 Half 590 | 全 Full 980

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 1,080

12oz 1,380

16oz 1,800

原木燒烤帶骨豬里肌 10oz

10oz Fire Grilled Pork Chop "On the Bone"

刷上一層柑橘巴西里燒烤醬燒烤，搭配酥脆炸豬皮、季節時蔬、洋芋泥

Citrus Chimichurri glaze, pork rinds, caramelized seasonal vegetables, mashed potato

880

原木燒烤羊排

Fire Grilled Lamb Chops

刷上巴西里燒烤醬燒烤，搭配扁豆

Grilled with Chimichurri sauce, served with lentil stew

880

美國阿嬤秘方炸雞

Grandma's Buttermilk Boneless Fried Chicken

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 380

五塊 Five pieces 590

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

880

美國南方黃金炸魚排

Southern Fried Fish

白魚裹上金黃玉米麵衣油炸，搭配地瓜薯條、自製塔塔醬和紅辣醬

Delicate white fish, fried in a cornmeal coating until golden brown, served with sweet potato fries, seasonal greens, served with housemade tartare sauce, and hot sauce

600

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，搭配奶油布里歐麵包、高達起司、培根蕃茄果醬、脆細薯條

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

420

加雙片焦脆培根

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、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

可選擇自己喜歡的乳酪：

藍紋起司、白高達或黃巧達

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

Choose your favorite cheese: Blue, White Gouda, or Yellow Cheddar

460

阿嬤炸雞比司吉超級堡

Buttermilk Fried Chicken Burger

特製大比司吉夾入招牌阿嬤炸雞、焦脆培根、生菜、蕃茄、加上太陽蛋與起司淋醬，搭配脆細薯條

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

450

let the good times roll

配菜

S I D E S

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

Served with bacon bits, sour cream, and chives

200

加松露奶油或

現刨帕馬森起司

Add Truffle Butter or

Freshly Grated Parmesan


30

焗烤起司白花菜
Cheesy Cauliflower

焗烤白花椰菜搭配濃郁起司醬、培根、奶油

Cheesy cauliflower baked with cream, cheese, bacon, onions

200

 **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

180

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

Cheesy and rich

180

 **菠菜**
Spinach

清炒或奶油

Sautéed or Creamed

180

 **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

160

小吃

S N A C K S


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

300


 **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

300

 **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

250

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

House-ground patty made of USDA chuck, tomato-bacon jam, aged gouda, gem lettuce

300

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

220

甜點

SWEET THINGS

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

320

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

320

手工冰淇淋聖代

Ice Cream Sundae

三種口味冰淇淋灑上苦甜巧克力醬，搭配焦糖香蕉和打發鮮奶油

Three flavors of housemade ice cream, topped with chocolate ganache, caramelized bananas, parlor whipped cream

300

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

250

香芒優格奶酪

Mango Buttermilk Panna Cotta

自家製優格奶酪，濃郁滑嫩的口感，搭配愛文芒果

Smooth, silky, and creamy, topped with fresh Aiwen mangoes

250

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