

# 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

### 鱒鮭魚酪梨芒果塔塔

#### 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

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

520

### 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

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

390

### 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 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

300

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

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

 香料烤蝦沙拉  
Grilled Spiced Prawn Salad

碳烤香料蝦、鳳梨、玉米粒、櫻桃蘿蔔、聖女蕃茄、羽衣甘藍、綠生菜與特製牧場沙拉醬

Crunchy Batavia lettuce, kale, corns, tomatoes, bulgur, grilled pineapple, housemade ranch dressing

420

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

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

主菜

**M A I N S**

**慢煮 48 小時美國自然牛小排**  
**48-Hour Slow-Braised US**  
**Natural Brandt Beef Rib**

低溫慢煮美國自然牛小排，以低溫烹調 48 小時入口即化的口感，搭配洋芋泥

Tender, flavorful natural Brandt beef rib slow-braised for 48 hours, served with creamy mashed potato

1980

**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 1080

12oz 1380

16oz 1800

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

美國阿嬤秘方炸雞、辣味小翅膀、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

1680

**香煎挪威鱒魚**  
**Pan Seared Norwegian Salmon**

香煎鱒魚搭配美國大蘆筍、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

**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 660 | 全 Full 1080

**美國南方黃金炸魚排**  
**Southern White Fish**

白魚裹上金黃玉米麵衣香煎，搭配白腰豆、羽衣甘藍、小番茄、培根

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

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

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

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

秘製培垠醋醬起司漢堡

Cheeseburger with Secret Bacon-Onion Jam

以手工特製美國特級牛梅花漢堡肉、特製培垠洋蔥醋醬、高達起司搭配脆細薯條

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

430

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

350

*let the good times roll*

配菜

SIDES

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


 南方經典香脆秋葵

**Southern Deep-Fried Okra**

香脆秋葵搭配特製辣味美乃滋

Served with spicy chili mayonnaise

200

 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



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

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

 菠菜

**Spinach**

清炒或奶油

Sautéed or Creamed

180

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，淋上莓果醬增添味覺層次，搭配焦糖香蕉和打發鮮奶油

Three flavors of housemade ice cream, topped with mixed berry sauce, 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

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