

## LUNCH ALL AT ONCE

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**Daily Sandwich on House Baked Focaccia** 19.75

soup, kitchen pickle, parmesan fries,  
bag of warm cookies

**Butcher Shop Feature Rotisserie** 29.75

wild greens with house vinaigrette, parmesan fries,  
bag of warm cookies

**Fresh Made Pasta** 26.75

wild greens with house vinaigrette,  
bag of warm cookies

**To-Go Coffee** 3

## SANDWICHES

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all sandwiches come with parmesan fries  
substitute side salad or soup +2

**Pulled Portuguese Chicken Sandwich** 24

free range chicken, cheese, crispy pancetta, aioli

**Shaved Prime Rib Sandwich** 26

lightly smoked alberta beef, cheese, horseradish aioli

**CHARCUT Burger** 26

gemstone grass fed beef, local cheese curds,  
arugula, tomatoes, kitchen pickles, garlic aioli

**SALUMERIA & FORMAGGIO**  
**BUILD IT YOUR WAY**

**Salumi 2 oz**

- prosciutto cotta, fried rosemary 9
- whole pig mortadella, pistachio 11
- portuguese linguica 12
- finocchiona salumi, fennel 12
- pepperoni salametti 10
- butcher's terrina feature 9

**Formaggio 2 oz**

- taleggio, cow, semi soft 14
- pecorino romano, sheep, hard 12
- whipped fresh cheese, cow, soft 11
- sao jorge, cow, semi hard 12
- le cendrillon, goat, semi soft 14

**More**

- focaccia 8
- crostini 3
- olives 8
- truffle honey 4
- pickled egg 3
- kitchen pickles 3
- connie & john's olive oil 2
- roasted pistachios 6

**Feature Board (2-3 people) 46**

**BUTCHER'S DAUGHTER**  
**VEGETABLES & SMALL PLATES**

- Gem Lettuce Salad** 18  
parmesan, soft egg, toasted crumbs
- Insalata Verde** 17  
italian green salad, pea shoots, white beans, olive oil, house vinegar
- Shaved Salted Zucchini Salad** 12  
fresh lemon, chillies, ricotta, chopped pistachios
- Blistered Vine Tomatoes** 19  
whipped fresh cheese, parmesan, basil, focaccia
- Crispy Poplar Bluff Potatoes** 13  
gremolata aioli
- Charred Asparagus** 17  
full fat labneh, fried mint
- Tuscan Truffle Poutine** 16  
local cheese curds, gravy
- Charred Octopus** 19  
san marzano tomatoes, giant beans
- Albacore Crudo** 22  
lemon, olive oil, pickled caper leaves, fried croutons
- Grilled Linguica Sausage** 17  
white romesco, fried egg
- Tuna Conserva** 19  
lemon pickled potatoes, dill crema, focaccia
- Smoked Beef Tonnato** 19  
garlic chips, truffle, pecorino
- Roasted Bone Marrow Escargot** 22  
parsley, crispy fried capers, crostini

**PASTA**  
**HOUSE MADE**

- Orecchiette Rosatella** 24  
crushed san marzano tomatoes, fresh cream, arugula
- Bucatini Carbonara** 30  
pancetta, egg yolk, pecorino romano
- Whipped Cheese Rotolo** 26  
stuffed pasta, garden peas, lemon butter
- Clams Vongole** 32  
bucatini, white wine, parsley, garlic
- Bone Marrow Boscaiola** 36  
roasted wild mushrooms, trippa, pappardelle

**FROM THE BUTCHER**  
**LARGE PLATES FOR THE TABLE**

- Lightly Smoked Alberta Prime Rib** 5.50/oz  
horseradish aioli, organic crispy potatoes  
6 oz minimum
- Alberta Beef Strip Steak** 5.25/oz  
tuscan truffle aioli, fried rosemary, organic crispy potatoes  
6 oz minimum
- Bistecca Bone-In Alberta Beef Ribeye** 145  
32 oz, watercress, tuscan beans, olive oil, sea salt
- Half Free-Range Chicken Piccata** 40  
lemon, charred tomatoes, arugula
- Broek Acres Pork Back Ribs & Belly** 44  
slow cooked, white beans, gremolata
- Grilled Whole Mediterranean Branzino** 46  
summer squash, lemon butter, fine herbs

**BUTCHER ADD-ONS**

- + shaved black truffle 12
- + roasted bone marrow 12
- + garlic truffle aioli 3
- + pickled calabrian chillies 4

**FRITTI SPUNTINI**  
**FRIED SNACKS**

- Ham Croquettes** 10  
piri piri sauce
- Clam Misto** 12  
chilli salt, fresh lemon dip
- Parmesan Fries** 9  
+ garlic truffle aioli 3
- Crispy Pork Belly** 11  
pica pau pickled chillies
- Fried Mozzarella** 12  
spicy san marzano sugo

