

SALUMERIA & FORMAGGIO
BUILD IT YOUR WAY

Salumi 2 oz

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

Formaggio 2 oz

- cow, semi hard 12
- sheep, hard 12
- blue semi soft 14
- goat, semi soft 14
- whipped fresh cheese, cow, soft 11

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 Caesar 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 Portuguese Linguiça 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	
a 20% automatic gratuity will be added to parties of 8 guests or more	

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
- + garlic truffle aioli 3
- + roasted bone marrow 12
- + 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	

