

RGE RD

— EAT OFF THE BEATEN PATH —

RGE RD was conceived from a desire to explore our own province, forge relationships directly with farmers and unlock the tastes of our terroir. Through our hospitality experiences we realized that many people in our province don't taste what is possible in their own backyard. With that in mind, in 2011 we hosted a dinner on a farm where the meal was entirely sourced from food raised and grown steps from the table. The farm was Nature's Green Acres, a small family operation on RGE RD 135 in the middle of the grasslands. From there RGE RD began, an ongoing labour of love motivated by this hunger to introduce guests to cuisine from their region and connect them to producers that support a more intentional and ethical way of growing food.

With a strong focus on wood fire cookery and whole animal butchery we design menus around the seasons and the farms. The relationships with our farmers has grown, as has the community based around sourcing and it has translated to our style of hospitality and food.

It is heartening to know we have seeds in the ground, animals in the pasture, our cellars are full, our supply chain is local.

Blair & Caitlin

SMALL PLATES

wagyu beef tartare 21 black garlic & egg yolk emulsion pickled turnips fish garum buttermilk cracker	beef skirt juniper skewer 21 gin & juniper sauce porcini salt
steelhead trout crudo 19 spruce salt horseradish crema pickled wild blueberry mushroom cucumber juice	rhubarb salad 17 poached rhubarb buttermilk curd puffed buckwheat strawberry burnt juniper rhubarb dressing
	cheese board 25 Canadian cheese trio fruit preserves buttermilk cracker



grizzly gouda & potato perogies 19 onion cream bacon warm cabbage slaw crème fraîche	scotch egg <i>- fan favourite!</i> 22 daily preparation aioli pickles mixed greens
kitchen board 32 kitchen selection of meat cheese pickles condiments bread	questionable bits m/p utilizing whole animal cooking
	wood oven baked bread 7 daily compound butter

MAINS

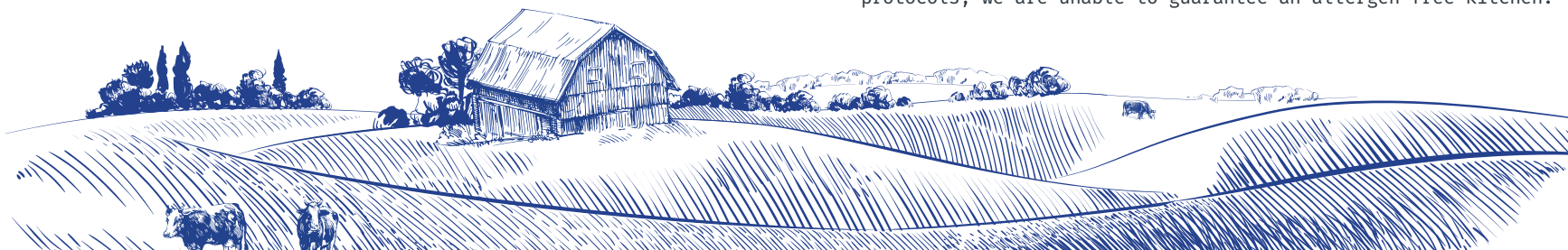
butcher's cut beef <i>dry aged, sooooo good</i> m/p alpine cheddar potato hash market vegetables horseradish allemande sauce	Cape d'Or roasted salmon 44 summer vegetables herb beurre blanc herb oil
Pilatus Farms bison 48 hazelnut spätzle roasted carrots grainy mustard shallots currant hazelnut	potato & chickpea gnocchi 34 Lakeside cheddar sauce first pressed canola oil daily market vegetables
wood oven roasted elk loin 55 umami glaze parsnip purée wild greens dried wild berry sauce hazelnut	duck trio 46 duck breast duck pie duck confit greens cognac sauce

THE ROAD TRIP

tasting menu	110 per person
add-on beverage pairings	75 per person

Let our award-winning kitchen take the wheel for this multi-course, blind-tasting adventure. Dishes range from farm classics to modern & experimental.

***full table participation required along with a sense of openness & adventure. We may not be able to accommodate all allergies or dietary restrictions. While we observe best practices & stringent food safety protocols, we are unable to guarantee an allergen-free kitchen.



ABOUT THE BUTCHERY

We've always strived to bring Alberta's finest, sustainably-raised proteins to our guests at RGE RD and over the years, our desire to create a meaningful connection between our partners and meat-loving consumers became stronger. When the opportunity to take over the space next to our beloved RGE RD was presented to us – we knew this would be the next chapter in our culinary journey.

The Butchery by RGE RD showcases whole animal butchery in a market-style setting and the shelves will be stocked with the highest quality products from our kitchen and community. Open five days a week, our offerings include on-the-spot custom cuts, questionable bits and everything in between like homemade soups and stocks, house cured meats and sausages, housemade spice blends and marinades, made-to-order sandwiches and handhelds – everything you'll need to celebrate and support local.

We have created a community hub not just to meet your needs at home, but a place where you can learn and elevate your at home experience, sip a local craft beer while shopping and discover that perfect bottle of wine to accompany your meal. We want the shopping experience to be just as pleasurable as creating a home cooked meal to be shared with loved ones.

Welcome to our chef-driven butcher shop. We are at your service to help turn your at home dining experience into a five star meal. Learn tricks of the trade and gain access to some of the finest purveyors that we've been working with for years in the restaurant.

Located just around the corner from Rgd Rd
12229 107 Ave NW – 780-443-0000

THE BUTCHERY
BY RGE RD

WITH A LITTLE HELP FROM OUR FRIENDS

Gold Forest Grains
goldforestgrains.com
📍 @goldforestgrains

Prairie Gardens & Adventure Farm
prairiegardens.org
📍 @myprairiegardens

Riverbend Gardens
riverbendgardens.ca
📍 @riverbendgarden

Lakeside Farmstead
lakesidefarmstead.com
📍 @lakeside_farmstead

Four Whistle Farm
fourwhistlefarm.ca
📍 @fourwhistlefarm

Sundog Organic Farm
sundogorganicfarm.ca
📍 @sundogorganicfarm

Kuhlmann's Greenhouse & Garden
kuhlmanns.com

Gull Valley Greenhouses
gullvalley.ca
📍 @gullvalleygreenhouses

Doef's Greenhouses
doefsgreenhouses.com
📍 @doefsgreenhouses

Reclaim Urban Farm
reclaimurbanfarm.com
📍 @reclaimfarm

Sunrise Organic Gardens
sunriseorganicgardens.ca
📍 @sunrise_organic_gardens

Mo-Na Food Distributors
monafood.ca
📍 @monamushrooms

Effing Seafoods
effingseafoods.com
📍 @effingmkt

Sunny Boy Foods
sunnyboyfoods.com
📍 @SunnyBoyFoods

Sylvan Star Cheese
sylvanstarcheesefarm.ca

Redtail Farms
redtailfarms.ca
📍 @redtail_farms

Rangeland Bison
rangelandbison.ca
📍 @canadianrangeland

Steve & Dans Fresh BC Fruit
freshbcfruit.ca
📍 @freshbcfruit

Peas on Earth Organic Garden
peasonearth.ca
📍 @peas.on.earth.organic

📍 🐦 rge_rd 📍 📌 rgerdyeg

STEAK GLOSSARY *not the menu*

BUTCHER'S CUTS

Bavette – also known as flap steak, is a long, flat and tender cut of meat that comes from the bottom sirloin, near the flank steak. It is a very lean cut with a long, thin shape and a rich, beefy flavour.

Petite Tender – a small, lean cut from the chuck primal or the shoulder of the cow, which is the front leg of the animal. It's a relatively rare steak to find in stores because it takes a butcher more time and skill to cut this tender and beefy steak.

Denver – a cut taken from the shoulder area of the cow, specifically a section underneath the shoulder blade bone. It's a bit of a cross between a striploin and a ribeye.

Merlot – a cut from the lower leg, and each beef only yields two, making it a hard-to-find butcher's cut. This cut is dense and lean, and is best cooked hot, fast, and served rare. As with all of our steaks, this cut is dry aged, giving it an extra layer of flavour you won't find elsewhere.

Picanha – also known as the coulotte, is a cut derived from the sirloin cap or rump. It is triangular in shape and surrounded by a nice layer of fat called a fat cap. Because it is not an overused muscle, this cut can be quite tender, producing great flavour when cooked, one can see why it is one of the most popular cuts in Brazil.

Hanger – Hanger steaks belong to the flat steak group, which is the same group that flank and skirt steaks belong to. This cut comes from right below the diaphragm of the animal, full of muscle that helps support it. The meat sits between the loin and ribs, essentially "hanging" out in that spot, giving it its unique name. It has a robust, meaty flavour.

Flank – This cut is also called the London Broil due to its popularity in that city. It is a long, flat cut from the belly. The grain of flank steak is very long and makes it a bit tougher than some other cuts, but marinating and slow cooking can tenderize it. Flank steak is high in protein and low in fat. It is also an excellent source of iron, zinc, phosphorus and B vitamins.

Skirt Steak – Skirt steak is a long, flat cut of beef from the plate section, one of the most flavourful and fattier parts of the cow. A lot of skirt steak recipes call for marinating the meat before grilling it, and because of its looser structure, skirt steak will absorb the flavours of the marinade quite well.

PRIME CUTS

Tenderloin – a premium cut that represents the intersection of leanness, fat, flavour, texture, and body. The Tenderloin is a muscle sitting along the lower back, running from the short loin below the ribs to the sirloin.

Striploin – neighbours with the sirloin, tenderloin, and rib steak cut. The striploin becomes a T-bone steak when the tenderloin is attached, also known as porterhouse when the tenderloin piece is large enough.

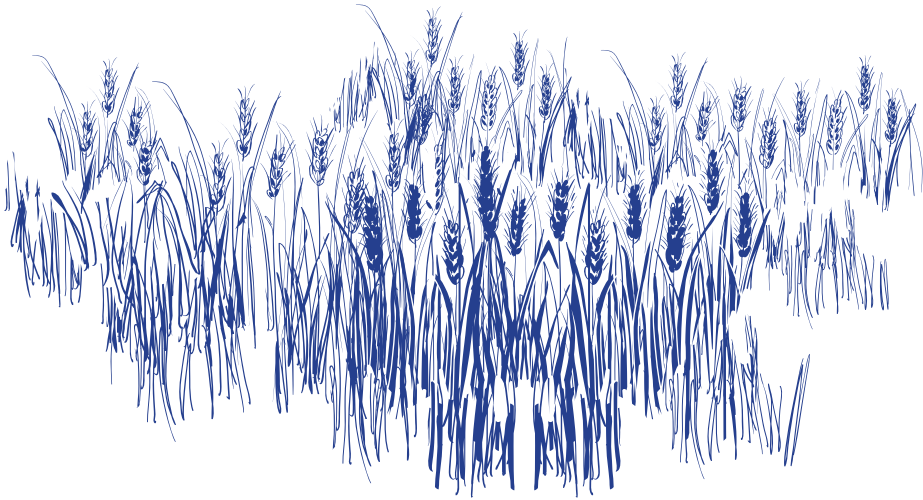
Sirloin – essentially from the rump, the sirloin is firm, yet subtle with a slightly coarse texture. Top Sirloin is a convenient cut due to its boneless quality.

Ribeye – a cut of beef from the rib section, one of the nine primal cuts, and is prized for its tenderness and flavour. It is a very tender cut of meat, containing more marbling than other cuts.

Flat Iron – also referred to as a butler's steak, feather blade steak, a top blade steak or oyster blade steak. It takes skill to separate the top blade steak from its internal silver skin, but then delivers one of the most tender cuts in the beef.

Dry-aging – in the dry-aging process, meat hangs in a humidity-controlled environment. Moisture loss through this process results in a more concentrated flavour and different mouthfeel. With wet-aging, meat is packaged for purchase immediately after being removed from the carcass - this is not our practice.





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steelhead trout crudo	19	rhubarb salad	17
spruce salt horseradish crema pickled wild blueberry mushroom cucumber juice		poached rhubarb buttermilk curd puffed buckwheat strawberry burnt juniper rhubarb dressing	
		cheese board	25
		Canadian cheese trio fruit preserves buttermilk cracker	



grizzly gouda & potato perogies	19	scotch egg <i>- fan favourite!</i>	22
onion cream bacon warm cabbage slaw crème fraîche		daily preparation aioli pickles mixed greens	
kitchen board	32	questionable bits	m/p
kitchen selection of meat cheese pickles condiments bread		utilizing whole animal cooking	
		wood oven baked bread	7
		daily compound butter	



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MAINS

dry aged, sooooo good
butcher's cut beef m/p
alpine cheddar potato hash |
market vegetables |
horseradish allemande sauce

Pilatus Farms bison 48
hazelnut spätzle | roasted
carrots | grainy mustard |
shallots | currant | hazelnut

**wood oven
roasted elk loin** 55
umami glaze | parsnip purée |
wild greens | dried wild
berry sauce | hazelnut

Cape d'Or roasted salmon 44
summer vegetables | herb
beurre blanc | herb oil

potato & chickpea gnocchi 34
Lakeside cheddar sauce | first
pressed canola oil | daily
market vegetables

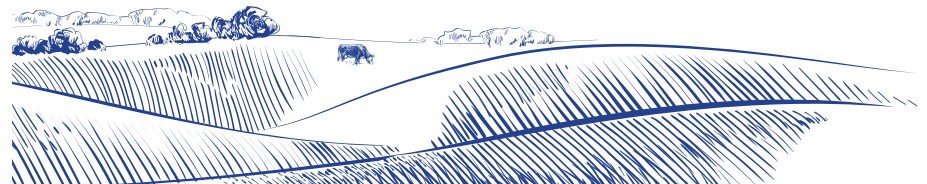
duck trio 46
duck breast | duck pie | duck
confit | greens | cognac sauce

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Riverbend Gardens
riverbendgardens.ca
📍 @riverbendgarden

Nature's Green Acres
naturesgreenacres.com
📍 @naturesgreenacres

Lakeside Farmstead
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📍 @lakeside_farmstead

Four Whistle Farm
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📍 @fourwhistlefarm

Sundog Organic Farm
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📍 @sundogorganicfarm

Kuhlmann's Greenhouse & Garden
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Gull Valley Greenhouses
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📍 @gullvalleygreenhouses

Doef's Greenhouses
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📍 @reclaimfarm

Sunrise Organic Gardens
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📍 @sunrise_organic_gardens

Mo-Na Food Distributors
monafood.ca
📍 @monamushrooms

Effing Seafoods
effingseafoods.com
📍 @effingmkt

Sunny Boy Foods
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Sylvan Star Cheese
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Redtail Farms
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📍 @redtail_farms

Rangeland Bison
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📍 @canadianrangeland

Steve & Dans Fresh BC Fruit
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📍 @freshbcfruit

Peas on Earth Organic Garden
peasonearth.ca
📍 @peas.on.earth.organic

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