

## STARTERS

<b>SOUP DU JOUR</b>	<b>7</b>
<b>IDAHO POTATO CHIPS</b>	<b>6</b>
<b>SMOKED TROUT JALEPENO DIP</b>	<b>14</b>
House made Pita Chips	
<b>FRIED BRUSSEL SPROUTS</b>	<b>8</b>
Caper Sriracha Aioli	
<b>TRUFFLE FRIES</b>	<b>9</b>
Idaho Fries, Black Truffle, Parmesan	
<b>FRIED PICKLES</b>	<b>10</b>
House made Pickles, Chipotle Aioli	
<b>TARGHEE CAPRESE</b>	<b>15</b>
Burrata Cheese, Heirloom Tomato, Pickled Red Onion, Grilled 460° Sourdough	

## GREEN PLATES

<b>BRANDING IRON SALAD</b>	<b>8</b>
Pear, Pomegranates, Candied Walnut, Clawson Local Greens Honey White Balsamic Vinaigrette	
<b>BEET SALAD</b>	<b>9</b>
Red and Golden Beet, Garlic Crouton, Clawson Local Greens, Citrus Thyme Vinaigrette	
<b>ROCKY MOUNTAIN COBB SALAD</b>	<b>15</b>
Smoked Trout, Bacon Lardon, Boiled Egg, Heirloom Tomato, Avocado Clawson Local Bibb, Blue Cheese Vinaigrette	
<b>ROASTED CAULIFLOWER SALAD</b>	<b>11</b>
Brussel Sprouts, Golden Raisins, Crispy Carrots, Clawson Local Greens Preserved Lemon Vinaigrette	
<b>Add:</b>	
<b>Grilled Chicken</b>	<b>5</b>
<b>Smoked Trout</b>	<b>9</b>
<b>Flank Steak</b>	<b>8</b>

*Parties of 7 or more may be entitled to an 18% service charge.  
Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood  
reduces the risk of food borne illness*

## LARGE PLATES

<b>PASTA OF THE DAY</b>	<b>14</b>
<b>SMOKED MAC &amp; CHEESE</b>	<b>15</b>
Smoked Cheddar, Ground Elk, Pico de Gallo	
<b>PUB STYLE FISH &amp; CHIPS</b>	<b>14</b>
House Beer Battered Pacific Cod, Caper Dill Tartar, Cole Slaw, Fries	
<b>FREE RANGE CHICKEN</b>	<b>14</b>
House made Fettucini, Tomato, Pesto, Fresh Mozzarella	
<b>ELK BOLOGNESE</b>	<b>15</b>
House made Pappardelle, Mushroom, Zucchini	

## BURGERS & SANDWICHES

Served on 460° Artisan Bun with your choice of Hand Cut Fries, Chips, or Branding Iron Salad

<b>ANGUS BEEF</b>	<b>15</b>
Hand Formed Grass Fed Angus Patties Lettuce, Tomato, Onion, Cheddar or Swiss Cheese	
<b>ELK BURGER</b>	<b>16</b>
Caramelized Onion, Mushroom, Cheddar	
<b>SMOKED BRISKET SANDWICH</b>	<b>15</b>
Caramelized Onion, Swiss Cheese, Barbeque Sauce	
<b>PORTABELLA SANDWICH</b>	<b>14</b>
Roasted Tomato, Fresh Mozzarella, Avocado	
<b>ROCKY MOUNTAIN ELK BRATWURST</b>	<b>15</b>
House made Sauerkraut, Stout Whole Grain Mustard	
<b>REUBEN</b>	<b>14</b>
Slow Roasted Corned Beef Brisket, Swiss, Sauerkraut 460° Rye	
<b>CAPRESE GRILLED CHEESE</b>	<b>13</b>
Tomato, Pesto, Fresh Mozzarella, 460° Sourdough	
<b>GREEN CHILE CHICKEN MELT</b>	<b>15</b>
Tomato, Swiss, Open Faced House made English Muffin	

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