

STARTERS

SOUP DU JOUR	7
FRIED BRUSSEL SPROUTS Caper Sriracha Aioli	8
HOUSEMADE POTATO CHIPS Chipotle Aioli	5
SMOKED CHICKEN TOSTADA Corn Tortilla, Cole Slaw, Pico de Gallo, Cilantro, Avocado Pickled Red Onion, Crème Fraiche	12
TRUFFLE FRIES Idaho Fries, Black Truffle, Parmesan	9
TETON VODKA CURED SALMON House Pickled Radish, Mixed Greens, Avocado, Goat Cheese, Grilled 460° Sourdough	13
TARGHEE CAPRESE Burrata Cheese, Heirloom Tomato, Pickled Red Onion, Grilled 460° Sourdough	15

GREEN PLATES

BRANDING IRON SALAD Pear, Pomegranate, Butternut Squash, Walnut, Mixed Greens Honey White Balsamic Vinaigrette	8
BEET CAESAR SALAD Red and Golden Beet, Garlic Crouton, Parmesan, Romaine	9
ROCKY MOUNTAIN COBB SALAD Smoked Trout, Bacon Lardon, Boiled Egg, Heirloom Tomato, Avocado Butter Lettuce, Blue Cheese Vinaigrette	12
KALE AND SUNCHOKE SALAD Baby Kale, Sunchoke, Cherry Tomato, Blue Cheese, Sherry Vinaigrette	11

Add: Grilled Chicken	5
Grilled Shrimp	9
Flank Steak	8

*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

FREE RANGE CHICKEN AND BISCUIT	14
Butternut Squash, Mushroom, Onion, Herb Cream Sauce	
SMOKED MAC & CHEESE	15
Smoked Cheddar, Ground Elk, Pico de Gallo	
PUB STYLE FISH & CHIPS	14
House Beer Battered Pacific Cod, Caper Dill Tartar, Cole Slaw, Fries	
PUMPKIN PENNE	13
Shitake Mushroom, Kale, Parmesan, Toasted Hazelnuts, Pumpkin Cream Sauce	
SMOKED CRANBERRY BEEF CHEEKS	15
Ancho Spiced Cole Slaw, Sweet Potato Mashed	

BURGERS & SANDWICHES

Served on 460° Artisan Bun with Hand Cut Fries

ANGUS BEEF	15
Hand Formed Grass Fed Angus Patties Lettuce, Tomato, Onion, Cheddar or Swiss Cheese	
ELK BURGER	16
Caramelized Onion, Mushroom, Cheddar	
BISON BURGER	16
Whiskey Caramelized Onion, Blue Cheese	
PORTABELLA BURGER	14
Roasted Tomato, Fresh Mozzarella, Avocado	
CROQUE MONSIEUR	14
Ham, Emmental, Béchamel Add Bacon or Egg \$2	
REUBEN	14
Slow Roasted Corned Beef Brisket, Swiss, Sauerkraut 460° Rye	
CAPRESE GRILLED CHEESE	13
Tomato, Pesto, Fresh Mozzarella, 460° Sourdough	
GRILLED CHICKEN A.L.B.T.	15
Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli, 460° Sourdough	

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