



BEGINNINGS

HUMMUS	15
Roasted Red Pepper, Garbanzo Beans, Late Summer Vegetables, Lavosh V, VG, CBGF	
CAJUN FIRE GRILLED SHORT RIBS*	16
Korean Style Cut, Chou-Chou, House Ground Hominy Grits, Smoked Cheddar GF	
BUFFALO STYLE CAULIFLOWER	14
Rice Flour Coated, Fried, Buffalo Sauce, Carrot & Celery Salad Buttermilk Bleu Cheese Remoulade V, GF, CBVG	

FROM THE GARDEN

BRANDING IRON SALAD	11
Mixed Greens, English Cucumber, Pickled Red Onion, Tri-Colored Grape Tomato, Croutons French Vinaigrette V, GF, CBVG Add: Grilled Chicken Thigh \$6 Montana Trout \$9 Beef Filet \$12	
BABY LETTUCE SALAD	12
Crispy Baby Lettuce, Shaved Watermelon Radish, Chive, English Cucumber, Carrot Ribbons Honey Roasted Shallot Vinaigrette V, GF Add: Grilled Chicken Thigh \$6 Montana Trout \$9 Beef Filet \$12	

FROM THE PASTURE, RIVER, & SEA

CHEF'S FISH TACOS*	19
Achiote Marinated Montana Trout, Cilantro, Onion, Pickled Radish, Fire Roasted Tomato Salsa Corn Tortillas, Lime V, GF	
ROASTED BRISKET SANDWICH	18
Pulled Steak, Sauteed Onion, Peppers, Mushrooms, White Cheddar, Hoagie Roll, Fries	
BISON BURGER*	17
Bacon Tomato Marmalade, Buttermilk Bleu Cheese, Brioche Bun Lettuce, Tomato, Onion, Fries Add: Bacon \$2 or Mushroom \$1	
ANGUS BURGER*	15
House Spread, White Cheddar or Swiss Cheese, Brioche Bun Lettuce, Tomato, Onion, Fries Add: Bacon \$2 or Mushroom \$1	
ROASTED MUSHROOM "HOAGIE"	15
Herb Roasted Mushrooms, Sauteed Caramelized Onions, Buttermilk Bleu Cheese, Chou-Chou, Fries	
HOT CHICKEN	15
Crispy Chicken Thighs, Buffalo Hot Sauce, Slaw, Mayo, Brioche Bun, Fries	

Parties of 7 or more may be entitled to an 18% service charge.

V-Vegetarian /VG-Vegan/GF Gluten Free/ CB-Can be GF, V or VG

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*