

FALL DINNER MENU

SMALL PLATES / STARTERS

BROT AND MET (V) \$12

Seasonal Artisan Breads, Seasonal Rotation Of House-Made Butter.

PUMPKIN HUMMUS PLATE (GF, VEGAN) \$12

Roasted Garlic & Farm Pumpkin Hummus Served With Flatbread & Carrots.

CREEKSIDE (DF) \$17

Rattlesnake & Rabbit Sausage, Confit Garlic & Onion Puree With Farm Sauce.

BISON TARTARE* ON FRY BREAD CRISP (DF) \$21

Finely Chopped Local Bison Seasoned With Herbs Served On
Crispy Heritage Fry Bread & Microgreens.

BISON MEATBALLS \$24

A Hearty Portion Of Large Bison & Pork Meatballs, House Made Marinara, Smoked Mozzarella,
Grilled Garlic Sourdough, Served In A Cast Iron Skillet.

MONTANA BRIE (V) \$28

Roasted Local Brie, Montana Honey, Pumpkin Seeds, Dried Fruits Served With Crostini.

FALL HOMESTEADER BOARD* \$35

Selection Of Local Charcuterie From Grotto Meats, Venison Salumi, Local Cheeses, Apple
Butter, Montana Honey, Pate, Mustards, Pickled Carrots & Beets With Crostini.

SOUPS & SALADS

SOUP DU JOUR \$9 / \$14

What Is It? It's The Soup Of The Day! Ask Your Server For Details.

CHARRED BEET AND CARROT SALAD (GF, V) \$10 / \$18

Farm Root Veggies, Mixed Greens With Goat Chèvre & Charcoal Maple Sherry Vinaigrette.

AUTUMN HARVEST SALAD (GF, DF) \$10 / \$18

Farm Greens, Roasted Butternut Squash, Sliced Apples, Candied Pumpkin Seeds, Dried
Cranberries, Bacon Lardon, Montana Honey Mustard Vinaigrette. (Veg: Request No Bacon)

Add A Protein To Your Salad: Pheasant +\$17, Steak +\$20

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

Parties of 6+ will incur a 20% gratuity. Split payment is accepted up to 3 cards max.

GF = Gluten Free / V = Vegetarian / DF = Dairy Free

November 12, 2024

ENTRÉES

5

SPAGHETTI SQUASH (GF, V) \$32

Baked Spaghetti Squash With House Marinara, Charred Carrots, Sautéed Kale & Goat Chèvre.
(DF/Vegan Option: Please Request No Goat Chèvre.)

BISON BOURGUIGNON (GF, DF) \$38

Local Bison Braised In A Hearty Stew With Red Wine, Mushrooms, Farm Potatoes, Carrots, Onions, Garlic & Herbs. Served With Veg Mash In A Cast Iron Skillet.

BRAISED RABBIT PAPPARDELLE \$45

Tender Braised Rabbit, Fresh Herb Ricotta In A Rich Tomato Sauce With Pappardelle Pasta.

GRILLED PHEASANT \$55

Barley Risotto, Radicchio, Honey Rosemary Sauce.
(Vegetarian Option: Substitute Grilled Mushroom \$34)

ROASTED ELK LOIN* (GF) \$80

Roasted Elk Loin, Juniper Gremolata, Crispy Parsnips, Mushroom Demi-Glace,
Veg Mash & Charred Broccolini.

RANCH STEAK* Market Price

A Prime Cut of Montana Beef, Grilled & Served With Seasonal Sides, House Chimichurri,
Topped With Smoked Chèvre. Please Ask Your Server For Today's Pricing.

SIDES

Gluten Free Crackers +\$5 Crostini +\$6 Bread/Flatbread +\$6 Seasonal Veggies +\$8

KIDS PLATES

I DON'T CARE (V) \$8

Farm Mac & Cheese With Organic
Pureed Squash, Side Of Apples & Carrots.

I DON'T KNOW (GF, DF) \$9

Grilled Chicken, Side Of Apples
& Carrots.

DESSERT

BODHI S'MORES \$4/S'more

With Sticks For You To Roast Over Our Campfire. (DF Chocolate +\$2, GF Grahams Available)

CARROT CAKE \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots.