

WINTER & SPRING DINNER MENU

SMALL PLATES / STARTERS

BROT AND MET (V) \$12

On The Rise Pan Pugliese, Montana Honey Butter, Smoked Salt.

SQUASH CROQUETTES (V) \$15

Crispy Croquettes With Farm Roasted Squash, Grated Local Cheese & Breadcrumbs
Served With A Delicate Herb-Infused Aioli.

BISON TARTARE ON FRY BREAD CRISP* (DF) \$19

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

BISON MEATBALLS \$24

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

WINTER HOMESTEADER BOARD* \$35

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

SOUPS & SALADS

SOUP DU JOUR

What Is It? It's The Soup Of The Day!

MONTANA WINTER KALE SALAD (GF, V) \$10 / \$18

MT Kale & Roasted Crispy Chickpeas, Amaltheia Goat Cheese, MT Diced Apples,
Dried Cranberries With Cider-Dijon Dressing.

ROASTED ROOTS SALAD (DF, GF, V) \$10 / \$18

Roasted Montana Root Vegetables With Mixed Greens &
MT Honey Mustard Dressing Topped With Crispy Parsnips.

ENTRÉES

MUSHROOM BARLEY RISOTTO (V) \$34

Locally Sourced Mushrooms & Montana Barley With Creamy Amaltheia Ricotta.

BISON OSSO BUCCO (GF) \$48

A Montana Take On An Italian Classic! Braised Bison On A Bed Of Creamy MT Corn Polenta Topped With A Juniper Herb Gremolata.

ROASTED ELK LOIN* (GF) \$68

Field Harvested Elk Loin, Served With Mushroom Demi-Glace, Vegetable Mash, Charred Broccolini.

SIDES

Gluten Free Crackers +\$3, Crostini +\$4, Bread +\$2, Grilled Veggies +\$6

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 Veggies & Carrots.

DESSERTS

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.
We Provide The Sticks & You Roast Them Over Our Campfire.

PUMPKIN MOUSSE (Vegan) \$10

Pumpkin Mousse Topped With Coconut Cream & Candy Pumpkin Seeds.

CARROT CAKE (V) \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots.
A Taste Of Montana's Finest.

*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