

# SPRING DINNER MENU

## SMALL PLATES / STARTERS

SOURDOUGH BREAD & SALTED BUTTER (V) \$11

SPRING CRUDITE (GF, DF, V) \$13

Radishes, Carrots, Sugar Snap Peas With Herbed Salt Hummus

ASPARAGUS, ARTICHOKE, RADISH & FETA SOURDOUGH TOAST (V) \$15

Farmers Cheese, Lemon, Olive Oil, Bodhi Farms Micro Greens & Radish Garnish

SMOKED TROUT TARTINES \$19

With Farmers Cheese, Capers, Radish, Lemon, Pickled Red Onion & Bodhi Farms Micro Greens  
(DF Without Cheese)

GRILLED MT BEEF SPRING ROLLS (GF, DF) \$21

With Romesco Sauce (4 per order)

## SOUPS & SALADS

CAULIFLOWER SOUP (GF, V) \$7 / \$11

With Roasted Cauliflower, Crispy Chick Pea Gremolata  
Served With Local Sourdough Bread or Local Gluten Free Bread

GOLDEN LENTIL & SPRING VEGETABLE SOUP (GF, DF, V) \$7 / \$11

Finished With Amaltheia Dairy Goat Cheese, Served With Local Sourdough Bread  
(GF Without Bread, DF/Vegan Without Cheese)

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

With Crispy Chick Peas, Toasted Pepitas, Zesty Balsamic Vinaigrette, Carrot Peels, Shaved Radish,  
Pickled Red Onions, Spring Greens, Cherry Tomatoes & Cucumber  
(Add Chicken Breast +\$14, MT Beef Skirt Steak\* 8oz +\$21, Bison New York Strip\* 8oz +\$29)

SMOKED TROUT ASPARAGUS SALAD (GF, DF) \$18 / \$28

With Pickled Red Onion, Radish, Cherry Tomatoes, Bodhi Farms Micro Greens & Sesame Vinaigrette

WE HAVE SOURCED INGREDIENTS FOR THIS SEASONAL MENU

FROM THE FOLLOWING LOCAL FARMS, RANCHES & PRODUCERS:

B BAR RANCH / BODHI FARMS / BOZEMAN CO-OP / GENUINE ICE CREAM

MONTANA RANCH BEEF / MONTANA ROOTS / ON THE RISE

TENDERBISON / TIMELESS FOODS / QUALITY FOODS DISTRIBUTING / SISTER'S GLUTEN FREE BAKERY

## ENTREES

CAULIFLOWER "STEAK" (DF, V) \$30

With Chermoula, Romesco Sauce, Spring Vegetable Sauté  
(Heirloom Carrots, Asparagus, Sugar Snap Peas) & Timeless Foods Farro

LEMON & THYME ROASTED CHICKEN BREAST (GF) \$32

With Gruyere & Fennel Au Gratin Potatoes, Apple/Pea Shoot Slaw & Romesco Sauce

CARNE ASADA (DF) \$41

8 oz. Montana Ranch Beef Skirt Steak, Chermoula, Housemade Flour Tortillas, Grilled Onions/Peppers/  
Butternut Squash/Potatoes, Oven Roasted Tomato Salsa, Pea Shoot Salad & Pickled Red Onion

BISON NEW YORK STRIP\* 8OZ (GF) \$51

With Gruyere & Fennel Au Gratin Potatoes, Spring Vegetable Sauté (Asparagus, Sugar Snap Peas  
& Heirloom Carrots) with Demi-Glace Grain Mustard Sauce  
(Recommended Rare To Medium Rare & Served At Requested Temperature)

## KIDS MEAL

Served With Choice of Side: Potatoes Au Gratin or Apples & Carrots

MT BEEF FRANK & BUN (DF) \$10

Ketchup Served On The Side

GRILLED CHICKEN BREAST (GF, DF) \$10

## DESSERT

LEMON YOGURT POUND CAKE (V) \$14

Meringue Whipped Cream & Fresh Strawberries

BODHI AFFOGATO (GF, V) \$16

Genuine Coffee Ice Cream, Meringue Whipped Cream, Coffee Shot,  
Chocolate Drizzle & Gluten Free Sugar Cookies

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.

We Provide The Sticks & You Roast Them Over Our Campfire. (Dairy Free Chocolate + \$2)

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

Parties of 6 or more will incur a 20% gratuity. GF = Gluten Free / V = Vegetarian / DF = Dairy Free / VEGAN = Noted As Such v March 11, 2026