

SUMMER DINNER MENU

SMALL PLATES / STARTERS

Add a Side of Gluten Free Crackers +\$3, Crostinis +\$4, Bread +\$5

PAINTED HILLS CHILLED SOUP (V, GF, DF)

Tomato & Cucumber Gazpacho, Garlic Oil, Amaltheia + Chance Farms Micro Greens & Spiced Pepitas. \$7 / \$14

BROT & MET

Three Types of Bread, Mead Butter, Smoked Salt. \$12

HUMMUS PLATE (V, GF, DF)

Roasted Veggies with a White Bean Za'atar (Sesame Seed) Hummus \$12

MONTANA ROOTS (V, GF)

Pan Seared Potatoes, House Made Charred Tomato Sauce & Pesto. \$15

FLATHEAD LAKE TROUT DIP

Smoked Flathead Lake Trout Mixed with Cream Cheese, Farm Pickled Veggies & Fresh Herbs. Served with Toastinis. \$15

CREEKSIDE (DF)

Confit Garlic & Onion Puree, Mead Cabbage, Rattlesnake and Rabbit Sausage with Farm Sauce. \$16

HOMESTEADER BOARD

A Selection of Local Charcuterie from Grotto Meats, Smoked Meats, Local Cheeses, Served With Our Arctic Kiwi Jam, Pickled Veggies & Toastinis. \$35

SALADS

(Add a Protein to Your Salad: Chicken \$8, Trout \$8, Pheasant \$9 or Steak \$9)

FRESH GARDEN SALAD (V, DF, GF)

Garden Greens & Veggies With Choice of Dressing

(Creamy Balsamic Vinaigrette, Pear Vinaigrette, Pesto or Arctic Kiwi). \$9 / \$18

CLAUDIA'S LENTIL SALAD (V, GF)

Beluga Lentils Tossed with Arugula, Cucumbers, Tomatoes, Olives,

Feta with a Dijon Mustard Vinaigrette. \$11 / \$22

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 8.17.23

ENTRÉES

PHEASANT (GF)

Grilled Pheasant Airline Breast, Roasted Vegetables, Farm Herbs with Sporeattic Mushrooms & Chance + Amaltheia Microgreens & Amaltheia Chevre. \$42
(V = Additional Mushrooms, No Pheasant \$34)

RANCH STEAK (GF)

Wickens Ranch Beef, Farm Herbs, Grilled Summer Vegetables, House Chimichurri, Amaltheia Smoked Chevre. \$50

BISON RIBEYE (GF)

Marinated Bison Ribeye, Carrot Butter, Grilled Summer Vegetables, Herbed Pan Seared Potatoes, Cheddar Tuille. \$60

FAMILY STYLE ENTRÉE

No Substitutions Please. \$125 Per Skillet (Feeds 4 to 6 people)

BEEF ROAST SKILLET

Fire Roasted Veggies, Herbed Potatoes, Farm Sauce, Smoked Salt, Fresh Thyme & Parsley.

ROASTED BLACK DOG FARMS CHICKEN SKILLET

Fire Roasted Veggies, Herbed Potatoes, Pistou, Mushroom Salt, Fresh Thyme & Parsley.

SPOREATTIC MUSHROOMS & SEASONAL ROASTED VEGGIES SKILLET

Fire Roasted Veggies, Herbed Potatoes, Pistou, Smoked Salt, Fresh Thyme & Parsley.

DESSERT

BODHI S'MORES

Marshmallows, Graham Crackers, Hershey's Chocolate, Roasting Sticks. \$3 per s'more

SEASONAL GALETTE

A Pastry With Seasonal Fruit \$12

KIDS PLATES

I DON'T KNOW (GF)

Grilled Chicken, Veggies & Carrots. \$9

I DON'T CARE (V)

Cheesy Bread, Apples & Carrots. \$8