

# SUMMER DINNER MENU

## STARTERS

Gazpacho (v, gf, df) \$8

tomato & cucumber chilled soup served with garlic oil, micro greens & spiced pepitas

Bread + Our Butter (v) \$12

local sourdough & rotating house butter

Creekside \$19

confit garlic onion puree, rattlesnake & rabbit sausage with farm sauce & crostini

Hippie Board (v, gf, df) \$19

roasted & raw rotating local farm veggies served with a whipped tofu tahini

Bison Carpaccio\* (gf, df) \$24

thinly sliced bison with arugula & shallots, topped with cured, smoked farm egg ("farm parm")

Bison Sliders \$19

two bison sliders with blue cheese & sweet onion bacon jam

Summer Homesteader Board\* \$35

selection of local charcuterie, assorted local cheeses, served with crostini & accoutrements

## FROM THE GARDEN

Beets (gf) \$12

roasted, raw & pickled beets on arugula, almatheia farms goat cheese & honey vinaigrette

Lil Wedge (v, gf) \$14

local gem lettuce with bacon, shaved red onion, radish, blue cheese & herb dressing

Claudia's Lentil Salad (v, gf) \$12

named after the Lentil Queen, local lentils, local mixed greens, cucumber, cherry tomatoes, kalamata olives, feta & dijon vinaigrette

available add on proteins:

steak \$21 confit pheasant \$16

## ENTRÉES

Bison NY Strip\* (gf) \$70

16-17oz 45-day dry aged; served with summer veg, garlicky fingerlings, and carrot butter

Elk Rack\* (gf) \$67

over a creamy onion purée, potato pavè, kale, topped with mushroom borderlaise

Wood Roasted Pheasant (gf, df) \$56

farm veg ratatouille and pistou

Farm Pasta (v) \$25

seasonal veggies, basil butter, topped with pecorino

Weekly Farm Special \$MKT

ask your server about the chef's special creation

## FOR THE KIDS

I Don't Care \$9

single bison slider with chips

I Don't Know (gf, df) \$9

grilled chicken breast served with apples & carrots

Whatever (v) \$9

squash mac & cheese served with apples & carrots

## DESSERTS

S'mores (v) \$4

marshmallow, graham cracker, hershey's chocolate - take the sticks & roast it over the fire

Bodhi Carrot Cake (v) \$14

carrots, cream cheese frosting, topped with crispy sweet carrots

\*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