

SUMMER DINNER MENU

STARTERS

Garden Gazpacho (v, gf, df) \$12

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

Bread + Our Butter (v) \$12

local sourdough & rotating house butter

Creekside \$24

confit garlic onion puree, rattlesnake & rabbit sausage with farm sauce & grilled sourdough bread

Hippie Board (v, gf, df) \$21

roasted, raw & pickled rotating local farm veggies served with a carrot dip

Bison Carpaccio* (gf, df) \$29

thinly sliced bison with seasonal greens, capers, pickled red onion, topped with dijon vinaigrette

Bison Sliders \$24

two bison sliders with pickled red onion, farm greens and horseradish crema

Smoked Flathead Trout Dip \$29

Flathead Lake "Native Fish Keepers" Trout made into Bodhi Farms Smoked Trout Dip
Grilled Sourdough Bread, Pickled Red Onion, Rotating Garden Crudite

Bodhi Farms Pizza of The Day

Check the black board for the chef's daily creation, it sells out fast!

*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 v. 8.10.26

FROM THE FARM

You Can't 'Beet' It (gf) \$14, large \$28

roasted and pickled beets, on garden greens, almatheia farms goat cheese,
toasted pepitas & honey vinaigrette

Lil Wedge (gf) \$15, large \$29

local gem lettuce with bacon, pickled red onion, radish, cherry tomatoes, carrot peels,
crispy chick peas, blue cheese & herb dressing

Claudia's Lentil Salad (v, gf) \$15, large \$29

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

Bodhi Farm Salad of The Day MKT

blackboard and ask your server

available add on proteins:

8oz beef filet \$35 | 8oz bison NY strip \$39 | wood fired pheasant \$31

ENTRÉES

Grilled Beef Filet* \$65

8 oz steak, garlicky fingerling potatoes, bodhi farm vegetables,
chimichurri sauce, farm sauce

Bison NY Strip* (gf) \$73

8oz steak, served with bodhi farm vegetables, garlicky fingerlings,
garden salsa verde, carrot butter

Bone in Elk Rib Rack* (gf) \$81

garlicky fingerling potatoes, bodhi farm vegetables, onion puree,
topped with mushroom bordelaise

Wood Roasted Pheasant (gf) \$59

farm veg ratatouille, creamy goat cheese polenta, chimichurri

Wood Fired Farm Pasta (v) \$35

local artisan pasta, farm vegetables, romesco sauce, basil,
grated parmesan, ricotta, micro greens

Chef's Special \$MKT

black board & ask your server

FOR THE KIDS

I Don't Care \$10

single bison slider, ketchup with apples and carrots

Told Ya So (df) \$10

beef hotdog, hotdog bun, ketchup served with apples & carrots

DESSERTS

S'mores (v) \$5

marshmallow, graham cracker, chocolate - ready for you to roast over the fire

Chocolate Love \$6

Bodhi Carrot Cake (v) (gf) \$14

carrots, cream cheese frosting

Bodhi Berry Shortcake (v) \$14

meringue, macerated strawberries and fresh strawberries