

# FALL DINNER MENU

## STARTERS

### BROT & MET

Three Types of Warmed Bread, Mead Butter, Smoked Salt. \$7

### GOLDEN HILLS (V, GF, DF)

Vegetable Tian, Kale Chips, Carrot Butter. \$12

### FALL CREEKSIDE (GF)

Confit Garlic and Onion Puree, Rattlesnake and Rabbit Sausage, Carrot Top Pesto, Mead Cabbage. \$14

### HOMESTEADER BOARD

A Selection of Local Charcuterie, Smoked Meats, Local Cheeses, Served With Our Arctic Kiwi Jam, Pickled Veggies & Toastinis. \$30

## SOUPS

### AUTUMN STREAM (V)

Squash, Corn Bread Crouton, Chili Oil, Crema. \$7 / \$14

### MEMORIES OF FRANCE (GF, DF)

Elk, Red Wine, Grilled Mushrooms, Smoked Garlic, Smashed Potatoes, Chive Powder. \$8 / \$16

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

11.08.22

## ENTRÉE

### THE BRIDGERS

Smoked Game Hen, Chopped Warm Kale Salad, Roasted Radishes with Onion,  
Bridger Dressing, Smoked Chèvre. \$28

(vegetarian option - replace with local mushrooms // this dish can be made dairy free)

### THE BEAR CANYON ROAD (GF)

Bison Brisket, Horseradish Ailoi, Shallots, Maple Glazed Carrots, Broccoli,  
Roasted Root Vegetables. \$36

## DESSERT

### BODHI SMORES

Marshmallows, Graham Crackers, Hershey's Chocolate, Roasting Sticks. \$4pp

### TRIFLE

Seasonal Fruit Trifle with House Whipped Cream and Honey Cake. \$6  
(this dish can be made gluten free with just fruit/cream)

### FRONTAGE ROAD

Apple and Pumpkin Strudel, Cast Iron Custard, Blackberry Compote. \$14

## KIDS PLATES

### I DON'T KNOW (GF)

Grilled Chicken, Veggies & Carrots. \$9

### I DON'T CARE (V)

Cheesy Bread, Apples & Carrots. \$8