WINTER DINNER MENU

SMALL PLATES

BEARTRAP RATTLESNAKE CAKES

Tender Rattlesnake Mixed With Sunflower Seeds, Breadcrumbs, Peppers & Herbs. Served On Arctic Kiwi Slaw & Farm Sauce. \$10 Per Person / Cake

ARCTIC KIWI KALE SALAD

A Kale Salad With Pickled Beets In Our Arctic Kiwi Vinaigrette And Topped With Amaltheia Organic Goat Cheese. \$9 Side / \$18 Entree

DELICATA RINGS

Our Organic Delicata Squash, Sliced, Roasted & Served With Our Farm Sauce. \$7 Per Person

HOMESTEADER BOARD

A Shared Board Featuring Sopressata, Fiocconi, Duck Prosciutto, Smoked Pheasant, Fine Cheeses, Apples, Toastinis & Arctic Kiwi Jam. \$15 Per Person

ROTATING SOUPS

ask about what we have today!

BUTTERNUT SQUASH SOUP

Roasted Butternut Squash Sauteed With Onions, Carrots, Garlic, Herbs & Topped Off With Cream & Shaved Apples. \$7/\$14

POTATO LEEK SOUP

A Delicious Blend Of Potatoes, Fire Roasted Leeks, Garlic, Herbs And Cream. Topped Off With Caramelized Carrots & Leeks. \$7/\$14

BISON CHILI

Authentic Texas Style Chili With Cubed Bison In A Thick Spicy Sauce. \$9/\$18

BISON FARM STEW

A Collection Of Root Cellar Veggies, Bison Steak, Pork Belly And Love. Just The Thing To Warm You Up On A Cold Winter Day. \$9/\$18

FEATURED DINNERS

EVERYDAY : SMOKED TROUT

Flathead Lake Trout Laid In Our Arctic Kiwi Root Slaw And Topped With Farm Sauce, Crispy Pork Belly And A Side Of Cornbread \$32

THURSDAY : BISON RIBEYE

Bison Ribeye Steak Grilled To Your Liking. Served With Pave Potatoes, Burnt Leeks, Sauteed Mushrooms & Garlic Butter \$50

FRIDAY : CHORIZO STUFFED VENISON BACKSTRAP

Grilled Venison Stuffed With Chorizo, Carrots, Corn, Garlic & Onions. Served With Arctic Kiwi Root Slaw & Cornbread \$51

SATURDAY : SMOKED PHEASANT BREAST

Smoked Pheasant Breasts Served Over Our Sage Roasted Sweet Dumpling Squash Mash, Sauteed Kale & Topped With Farm Sauce\$34

KIDS PLATES

I DON'T KNOW Grilled Chicken, Veggies & Carrots \$9

I DON'T CARE Cheesy Bread, Apples & Carrots \$7

DESSERTS

CLASSIC S'MORES BOARD

Marshmallows, Graham Crackers & Hershey's Chocolate \$4 Per Person

GOURMET S'MORES BOARD

Marshmallows, Graham Crackers, Gourmet Chocolates, Salted Caramels, Strawberries \$6 Per Person