

FALL DINNER MENU

SMALL PLATES / STARTERS

BROT AND MET (V) \$12

Three Types Of Local Bread, Montana Honey Butter, Smoked Salt.

PUMPKIN HUMMUS PLATE (DF, GF, V) \$12

Roasted Garlic & Farm Pumpkin Hummus Served With Crostini & Carrots.

MUSHROOM-THYME TARTINE (V) \$14

Toasted Sourdough Bread, Amaltheia Goat Cheese, Sautéed Mushroom Medley.

CREEKSIDE (DF) \$16

Rattlesnake & Rabbit Sausage, Confit Garlic & Onion Puree With Farm Sauce.

BISON MEATBALLS \$24

A Hearty Portion Of Large Bison & Pork Meatballs, House Made Marinara, Smoked Mozzarella, Grilled Garlic Sourdough, Served In A Cast Iron Skillet.

FALL HOMESTEADER BOARD* \$35

Selection Of Local Charcuterie From Grotto Meats, Smoked Meats, Local Cheeses, Apple Butter, Clover Honey, Pate, Mustards, Pickled Carrots & Beets With Crostini.

SOUPS & SALADS

AUTUMN STREAM SOUP (DF/GF WITHOUT TOPPINGS, V) \$7 / \$14

Farm Squash, Chili Oil, Topped With Corn Bread Crouton & Crema.

BISON BOURGUIGNON (DF) \$12 / \$18

Bison Chuck, Red Wine, SporeAttic Mushrooms, Celery, Carrot, Onion, Garlic & Farm Herbs (Side Of Grilled Bread +\$2).

CHARRED BEET AND CARROT SALAD (GF, V) \$10 / \$18

Farm Root Veggies With Goat Chevre & Charcoal Maple Sherry Vinaigrette.

AUTUMN HARVEST SALAD (DF, GF, V WITHOUT BACON) \$10 / \$18

Farm Greens, Roasted Butternut Squash, Sliced Apples, Candied Pumpkin Seeds, Dried Cranberries, Bacon Lardon*, Montana Honey Mustard Vinaigrette.

ENTRÉES

GRILLED MUSHROOM (V) \$34

Barley Risotto, Radicchio, Honey Rosemary Sauce.

PAN-SEARED MONTANA TROUT (GF) \$45

Montana Caught Lake Trout Served Over Chorizo Chickpea Kale With Roasted Potatoes In A Spanish Style Herbed Sauce.

GRILLED PHEASANT \$55

Barley Risotto, Radicchio, Honey Rosemary Sauce.

ROASTED ELK LOIN* (GF) \$68

Mushroom Demi-Glace, Vegetable Mash, Charred Broccolini.

SIDES

Gluten Free Crackers +\$3, Crostini +\$4

Bread +\$2, Grilled Veggies +\$6

KIDS PLATES

I DON'T CARE (V) \$8

Farm Mac & Cheese With Organic Pureed Squash, Side Of Apples & Carrots.

I DON'T KNOW (GF, DF) \$9

Grilled Chicken, Side Of Veggies & Carrots.

DESSERT

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate,
We Provide The Sticks & You Roast Them Over Our Campfire.

SEASONAL GALLETTE \$12

Bourbon Caramel Sautéed Apples In A Puff Pastry With Thyme.

CARROT CAKE \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots.
A Taste Of Montana's Finest.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.

Parties of 6+ will incur a 20% gratuity. Split payment is accepted up to 3 cards max

GF = Gluten Free / V = Vegetarian / DF = Dairy Free

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