

FALL DINNER MENU

SMALL PLATES / STARTERS

Add a Side of Gluten Free Crackers +\$3, Crostinis +\$4, Bread +\$5

BROT AND MET \$12

Three Types of Local Bread, Mead Butter, Smoked Salt

FALL HOMESTEADER BOARD \$35

Selection of Local Charcuterie from Grotto Meats, Smoked Meats, Local Cheeses, Apple Butter, Clover Honey, Pate, Mustards, Pickled Carrots & Beets and Crostini

MUSHROOM-THYME TARTINE \$14

Toasted Sourdough Bread, Amaltheia Goat Cheese, Sautéed Mushroom Medley

CREEKSIDE \$16 (DF)

Confit Garlic & Onion Puree, Rattlesnake & Rabbit Sausage with Farm Sauce

PUMPKIN HUMMUS PLATE \$12 (DF, GF)

Roasted Garlic & Farm Pumpkin Hummus Served with Crostini & Carrots

FLATHEAD LAKE TROUT RILLETTES \$15

Smoked Flathead Lake Trout Rilette on Rye Bread

SOUPS & SALADS

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

Farm Squash, Corn Bread Crouton, Chili Oil, Topped* with Corn Bread Crouton & Crema

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

Bison Chuck, Red Wine, Sporattic Mushrooms, Celery, Carrot, Onion, Garlic & Farm Herbs. Served with a Side of Grilled Bread

CHARRED BEET AND CARROT SALAD \$8 / \$16 (GF)

Farm Root Veggies with Goat Chevre & Charcoal Maple Sherry Vinaigrette

AUTUMN HARVEST SALAD \$9 / \$17 (DF/GF/ *V WITHOUT BACON)

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

ENTRÉES

GRILLED MUSHROOM \$34 (V)

Barley Risotto, Radicchio, Honey Rosemary Sauce

PAN-SEARED MONTANA TROUT \$45 (GF)

Chorizo Chickpea Kale, Roasted Potatoes in a Spanish Style Herbed Sauce

GRILLED PHEASANT \$55

Barley Risotto, Radicchio, Honey Rosemary Sauce

ROASTED ELK LOIN \$68 (GF)

Mushroom Demi-Glace, Vegetable Mash, Charred Broccolini

DESSERT

BODHI S'MORES \$4 PER S'MORE

Marshmallows, Graham Crackers, Hershey's Chocolate, Roasting Sticks

PUMPKIN CRÈME BRÛLÉE \$12 (GF)

Classic Crème Brûlée Served In A Jack-Be-Little Pumpkin

SEASONAL GALLETTE \$12

Bourbon Caramel Sautéed Apples In A Puff Pastry With Thyme

KIDS PLATES

I DON'T KNOW (GF)

Grilled Chicken, Veggies & Carrots \$9

I DON'T CARE (V)

Farm Mac & Cheese, Apples & Carrots \$8

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

10.14.23