

SUMMER DINNER MENU

SMALL PLATES/STARTERS

PAINTED HILLS GAZPACHO (V, GF, DF) \$7/14

Tomato & cucumber chilled soup served with garlic oil, micro greens & spiced pepitos.

BROT AND MET (V) \$12

Local Bread, Montana honey butter & smoked salt.

CREEKSIDER (DF/GF) \$17

Confit garlic onion puree, rattlesnake and rabbit sausage with farm sauce, served with crostini.

THE MEZZE BOARD (V) \$17

Local chickpea hummus (VEGAN/GF) topped with garlic olive oil, crispy chickpeas & sumac. Creamy tzatziki (V/GF) made with Montana Greek yogurt. Served with warm grilled flatbread.

FLATHEAD LAKE TROUT DIP \$17

Smoked trout mixed with local goat cheese, farm pickled veggies, fresh herbs, served with crostini.

BISON KEFTA \$24

Grilled bison kefta served with tzatziki, crumbled feta, arugula, and warm grilled flatbread.

BISON SLIDERS* \$25

Juicy sliders topped with crispy bacon, blue cheese, caramelized onions, farm arugula & garlic aioli.

HOMESTEADER BOARD* \$35

A selection of local charcuterie from Grotto Meats, smoked bison summer sausage, local cheeses, served with house-made jams, grainy mustard, and crostini.

SALADS

Add A 6 Oz. Protein +\$17 Trout / +\$17 Pheasant / +\$20 Steak*

ROASTED BEET SALAD (V/GF) \$11 / \$18

Roasted beets with goat cheese, crispy bacon (add \$2) & MT honey mustard vinaigrette.

HEIRLOOM CAPRESE SALAD (V/GF) \$12 / \$20

Fresh heirloom tomatoes, mozzarella, fresh basil with balsamic reduction & extra virgin olive oil.

CLAUDIA'S LENTIL SALAD (V/GF) \$11 / \$20

Local beluga lentils with arugula, cucumbers, tomatoes, chives, feta and a Dijon mustard vinaigrette.

*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

8.19.24

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ENTRÉES

PHEASANT (GF) \$45

Fire-roasted pheasant atop classic farm ratatouille, finished with fragrant pistou and a roasted red pepper coulis. (Vegetarian - Additional Mushrooms & No Pheasant \$34)

PAN-SEARED MONTANA TROUT (GF/DF) \$45

Montana-wild caught lake trout served over chorizo chickpea kale with roasted potatoes in a Spanish-style herbed sauce.

RANCH STEAK* (GF) \$45

Montana beef with grilled summer vegetables & house-made chimichurri topped with smoked Chèvre.

BISON RIBEYE* (GF) \$75

Marinated bison ribeye with carrot butter, grilled summer vegetables, and herbed pan-seared potatoes, finished with cheddar tulle.

GRILLED ELK STEAK* (GF) \$80

Succulent grilled elk steak with huckleberry demi-glace, creamy pomme purée, garlic spinach, crispy parsnips, and juniper gremolata.

FARM PASTA PRIMAVERA (V) \$28

A delightful medley of farm-fresh vegetables tossed with perfectly cooked pasta in garlic, white wine, and a light butter sauce topped with basil and local pecorino cheese.

SIDES

Gluten-Free Crackers \$5 Crostini \$6 Bread/Flatbread \$6 Grilled Veggies \$8

KIDS PLATES

I Don't Care (V) \$8

Cheesy bread with apples & carrots.

I Don't Know (GF) \$9

Grilled chicken with veggies & carrots.

DESSERTS

Bodhi S'mores (V) \$4/S'more

Marshmallows, graham crackers, and optional Hershey's chocolate for roasting over a campfire.

Carrot Cake (V) \$14

Bodhi Farms carrots, cream cheese frosting & crispy candied carrots, a taste of Montana's finest.

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