

FALL DINNER MENU

SMALL PLATES / STARTERS

BREAD & OUR BUTTER (V) \$12

4 Grilled Slices of Local Sourdough & Seasonal Rotation Of House-Made Butter.

CREEKSIDER \$17

Rattlesnake & Rabbit Sausage, Confit Garlic & Onion Puree With Farm Sauce. Served With Toasted Crostinis on the side.

BISON TARTARE* ON FRY BREAD CRISP (DF) \$21

Finely Chopped Local Bison Seasoned With Herbs Served On 4 Crispy Heritage Fry Bread & Microgreens.

BISON MEATBALLS \$26

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

MONTANA BRIE (V) \$21

Roasted Local Brie, Montana Honey, Pumpkin Seeds, Dried Fruits Served With Crostini.

FALL HOMESTEADER BOARD* \$35

Selection Of Local Charcuterie From Grotto Meats, Venison Salumi, Local Cheeses, Crostini, and Chefs Choice of nibbly accoutrements.

SOUPS & SALADS

SOUP DU JOUR \$9

What Is It? It's The Soup Of The Day! Ask Your Server For Details.

CHARRED CARROT SALAD (GF, V) \$12

Farm Grown Carrots, Arugula, With Chèvre & Red Wine Vinaigrette.

AUTUMN HARVEST SALAD (GF, DF) \$14

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

Add A Protein To Your Salad: Pheasant +\$16, Steak +\$20

*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 10/15/25

ENTRÉES

5

SPAGHETTI SQUASH (GF, V) \$32

Baked Spaghetti Squash With House Marinara, Charred Carrots, Sautéed Kale & Chèvre.

BISON BOURGUIGNON (GF, DF) \$53

Local Bison Braised In A Hearty Stew With Red Wine, Mushrooms, Farm Potatoes, Carrots, Onions, Garlic & Herbs. Served With Veg Mash In A Cast Iron Skillet.

BRAISED RABBIT PAPPARDELLE \$45

Tender Braised Rabbit, Fresh Herb Ricotta In A Rich Tomato Sauce With Pappardelle Pasta.

GRILLED PHEASANT \$51

Barley Risotto, Radicchio, Honey Rosemary Sauce.
(Vegetarian Option: Substitute Grilled Mushroom \$34)

GRILLED BISON TENDERLION \$69

8 oz Grilled To Perfection & Served With Chefs Daily Choice of Sides

KIDS PLATES

I DON'T KNOW (V) \$8

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

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

Grilled Chicken, Side Of Apples
& Carrots.

DESSERT

BODHI S'MORES \$4/S'more

With Sticks For You To Roast Over Our Campfire. (DF Chocolate +\$2, GF Grahams Available)

CARROT CAKE \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots.