



FALL DINNER MENU

STARTERS

Honey Butter & Grilled Sourdough Bread (V) \$12

Harvest Board (V) \$18

Smoked Jalapeño Cream Cheese Dip, Farm Garden Crudite & Pickles, Grilled Sourdough

Honey Roasted Heirloom Carrot Tartine (V) \$16

Whipped Ricotta, Microgreens, Grilled Sourdough Bread, Pickled Red Onions, Micro Greens

Charcuterie Board \$25

Smoked Jalapeño Cream Cheese Dip, Bison Salami, Grilled Elk Sausage, Grain Mustard, Farm Garden Crudite & Pickles, Grilled Sourdough Bread, Huckleberry Jam

Charred Garden Chimichurri Cabbage (GF, V) \$16

Romesco, Feta, Toasted Seed Gremolata, Pickled Red Onions, Microgreens
(Can Be Made DF & Vegan Without Feta)

SALADS

'The Addy' (GF, Vegan) \$12

Garden Greens, Candied Beets, Carrot Peels, Cucumber, Tomato, Toasted Seed Gremolata, Microgreens, Chimichurri Dressing

Smoked Trout 'Nicoise' Salad (GF, DF) \$19

Smoked MT Trout, Smashed Crispy Fingerlings, Pickled Red Onion, Olives, Radish, Tomatoes, Garden Greens, Crispy Chick Peas, Carrot Peels, Microgreens, Chimichurri Dressing

Bison Chili Taco Salad (GF) \$18

Bison Chili, Garden Greens, Chimichurri Dressing, Tomato, Sour Cream, Pickled Red Onion, Microgreens, Served With Cornbread Muffin & Honey Butter (Contains Gluten and Dairy)

SALAD ADD ONS

Smoked Duck Breast \$31, Hanger Steak \$29, Bone-In Ribeye Steak* \$41*

We feature local farms in many of our dishes, from our own gardens here at Bodhi Farms to Chance Farms, Amalthea Dairy, Daniels Meats, local ranches, local honey and more! Approximately 65% of the produce in our dishes came from our gardens.

SOUPS

Roasted Tomato & Butternut Squash Soup (GF, Vegan) \$11
Served With A Side Of Grilled Sourdough Bread (Contains Gluten)

Bison Chili (GF) \$13
Garnished With Sour Cream & Pickled Red Onion; Served With A Cornbread Muffin
(Contains Gluten) & Honey Butter
(Can Be Made DF Without Sour Cream & Honey Butter, Can Be Made GF Without Muffin)

MAINS

Harvest Bowl (GF, Vegan) \$37
Hot Honey Roasted Heirloom Carrots, Caramelized Garlic Bok Choy,
Candied Beets, Wild Rice, Toasted Seed Gremolata, Chimichurri, Romesco, Pickled Red
Onion, Garden Greens, Microgreens

Bison, Pesto Ravioli \$47
Romesco Cream Sauce, Whipped Ricotta, Grated Parmesan,

Smoked Duck Breast, Boneless 12oz \$63
Wild Rice, Hot Honey Roasted Heirloom Carrots, Huckleberry Gastrique

Hanger Steak* 10oz (GF) \$61
Smashed Crispy Fingerling Potatoes, Demi Glace, Charred Chimichurri Cabbage

Bone-In Ribeye Steak* 18oz (GF) \$83
Smashed Crispy Fingerling Potatoes, Demi Glace, Caramelized Garlic Bok Choy

WEEKLY FALL DINNER SPECIALS (SUNDAYS, MONDAYS & THURSDAYS)

In addition to the above dinner menu, we will feature the following:

Sunday - Asado Special* (GF, DF) \$67
Elk Sausage, Smoked Chicken Leg, Grilled Hanger Steak, Smashed Fingerling Potatoes,
Cucumber Tomato Salad, Chimichurri

Monday - Bison Prime Rib* (12oz) Special (GF) \$71
Served with Whipped Potatoes, Au Jus, & Roasted Farm Vegetables

Thursday - Elk Osso Bucco* Special (GF) \$83
Elk Osso Bucco 14oz, Whipped Potatoes, Roasted Farm Vegetables,
Toasted Seed Gremolata

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are happy to split your bill! However, we can only accommodate a maximum of two payments per table. Parties of 6 or more will incur a 20% gratuity.*

GF = Gluten Free / V = Vegetarian / DF = Dairy Free / VEGAN = Noted As Such. v. September 13, 2026

FOR THE KIDS

'The Hawk' (DF) \$12

MT Beef Hot dog, Brioche Bun, Ketchup & Heirloom Carrots

'The Buck' (V) \$12

Sourdough Grilled Cheese, Mug of Tomato Soup & Heirloom Carrots

MONTANA



FALL DESSERT MENU

Chocolate Zucchini Cake +
Whipped Chocolate Cream Cheese Frosting (V) \$12

Maple Crème Brûlée (GF) \$12

S'mores (V) \$5

Marshmallow, Graham Cracker & Chocolate
Ready For You To Roast Over The Fire