

# JANUARY DINNER MENU

## SMALL PLATES / STARTERS

BREAD & BUTTER (V) \$12

Locally Baked Sourdough Bread & Seasonal Rotation Of House-Made Butter

SQUASH CROQUETTES (GF, V) \$17

Four Crispy Croquettes With Farm Roasted Squash, Grated Cheese & Gluten Free Breadcrumbs  
Served With A Delicate Herb-Infused Aioli

BISON MEATBALLS (GF) \$26

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

WINTER HOMESTEADER BOARD\* \$35

A Curated Selection Of Locally Sourced Nibbles To Pair With Grotto Meats Charcuterie,  
Artisanal Cheeses, Crostini & Chefs Choice of Accoutrements

## SOUPS & SALADS

CHICKEN CORN CHOWDER (GF) \$9

MONTANA WINTER KALE SALAD (GF, V) \$14

Local Kale, Apples, Roasted Crispy Chickpeas, Amaltheia Goat Cheese, Dried Cranberries & Cider Dijon Dressing

## ENTREES

BISON BOURGUIGNON (GF, DF) \$53

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

MUSHROOM BARLEY RISOTTO (V) \$34

Locally Sourced Mushrooms & Montana Barley With Creamy Amaltheia Ricotta.  
(Add Pheasant +\$8)

GRILLED ELK CHOP (GF, DF) \$69

8-10oz Single Elk Chop Topped With A Blackberry Reduction, Broccolini & Roasted Fingerlings

## KIDS MEAL

GRILLED CHICKEN BREAST, MASHED POTATOES, CARROTS (GF) \$9

## DESSERT

BODHI S'MORES \$4/S'MORE

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

CARROT CAKE (V) \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots

\*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 / VEGAN = Noted As Such v 1.02.26