

SUMMER DINNER MENU

SMALL PLATES / STARTERS

GARDEN GAZPACHO (V, GF, DF) \$11

Tomato & Cucumber Chilled Soup Served With Garlic Oil, Micro Greens & Spiced Pepitas

BREAD + OUR BUTTER (V) \$12

Local Sourdough & Rotating House Butter

CREEKSIDE \$23

Confit Garlic Onion Puree, Rattlesnake & Rabbit Sausage With Farm Sauce & Grilled Sourdough Bread

HIPPIE BOARD (V, GF, DF) \$20

Roasted, Raw & Pickled Rotating Local Farm Veggies Served With A Carrot Dip

BISON CARPACCIO* (GF, DF) \$27

Thinly Sliced Bison, Seasonal Greens, Pickled Red Onion,
Topped With Smoked Farm Egg & Dijon Vinaigrette ("Farm Farm")

BISON SLIDERS \$23

Two Bison Sliders With Pickled Red Onion, Farm Greens & Horseradish Crema

SMOKED FLATHEAD TROUT DIP \$29

Flathead Lake "Native Fish Keepers" Trout made into Bodhi Farms Smoked Trout Dip
Grilled Sourdough Bread, Pickled Red Onion, Rotating Garden Crudite

BODHI FARMS PIZZA OF THE DAY

Check The Black Board For The Chef's Daily Creation, It Sells Out Fast!

FROM THE FARM

YOU CAN'T "BEET" IT (GF) \$13

Roasted & Pickled Beets, Beet Chips On Garden Greens, Farms Goat Cheese, Toasted Pepitas & Honey Vinaigrette

LIL WEDGE (V, GF) \$14

Local Gem Lettuce With Bacon, Pickled Red Onion, Radish, Cherry Tomatoes, Carrot Peels,
Crispy Chick Peas, Blue Cheese & Herb Dressing

CLAUDIA'S LENTIL SALAD (V, GF) \$13

Local Lentils, Local Mixed Greens, Cucumber, Cherry Tomatoes, Kalamata Olives, Feta & Dijon Vinaigrette

BODHI FARM SALAD OF THE DAY \$14

On The Black Board / Ask Your Server

AVAILABLE ADD ON PROTEINS:

8oz Beef Filet \$30

8oz Bison NY Strip \$32

Wood Fired Pheasant \$29

ENTREES

GRILLED BEEF FILET* \$59

Garlicky Fingerlings, Bodhi Farm Vegetable, Chimichurri

BISON NY STRIP* (GF) \$61

8oz Steak, Served With Bodhi Farm Vegetable, Garlicky Fingerlings, Carrot Butter & Salsa Verde

ELK RACK* (GF) \$73

Over A Creamy Onion Purée, Garlicky Fingerlings, Bodhi Farm Vegetable, Topped With Mushroom Bordelaise

WOOD ROASTED PHEASANT (GF) \$58

Farm Veg Ratatouille, Creamy Polenta With Goat Chèvre & Pistou

WOOD FIRED FARM PASTA (V) \$33

Local Artisan Pasta, Zucchini, Tomato, Romesco Sauce, Onion, Garlic, Mushrooms, Basil, Ricotta & Chèvre

CHEF'S SPECIAL \$MKT

On The Black Board / Ask Your Server

FOR THE KIDS

I DON'T CARE \$10

Single Bison Slider, Ketchup With Apples & Carrots

TOLD YA SO (DF) \$10

Beef Hotdog, Hotdog Bun, Ketchup Served With Apples & Carrots

DESSERTS

S'MORES (V) \$5

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

BODHI CARROT CAKE (V) \$14

Carrots, Cream Cheese Frosting, Topped With Crispy Sweet Carrots

BODHI BERRY SHORTCAKE (V) \$14

Whipped Cream, Fresh Berries, Berry Coulis, Powdered Sugar

*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 July 17, 2026