

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 Pepitas.

BROT & MET \$12

Three Types of Bread, Mead Butter, Smoked Salt.

HUMMUS PLATE (V, GF, DF) \$12

Roasted Veggies With A White Bean Za'atar (Sesame Seed) Hummus.

MONTANA ROOTS (V, GF) \$15

Pan Seared Potatoes, House Made Charred Tomato Sauce & Pesto.

FLATHEAD LAKE TROUT DIP \$15

Smoked Flathead Lake Trout Mixed With Cream Cheese, Farm Pickled Veggies & Fresh Herbs. Served With Crostini.

CREEKSIDE (DF) \$16

Confit Garlic & Onion Puree, Mead Cabbage, Rattlesnake And Rabbit Sausage With Farm Sauce.

HOMESTEADER BOARD* \$35

A Selection of Local Charcuterie From Grotto Meats, Smoked Meats, Local Cheeses, Served With Our Arctic Kiwi Jam, Pickled Veggies & Crostini.

SALADS

(Add A Protein To Your Salad: Chicken \$8, Trout \$8, Pheasant \$9 Or Steak \$9)

FRESH GARDEN SALAD (V, DF, GF) \$10 / \$18

Garden Greens & Veggies With Choice of Dressing, Creamy Balsamic Vinaigrette, Pear Vinaigrette, Pesto Or Arctic Kiwi.

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

Beluga Lentils Tossed With Arugula, Cucumbers, Tomatoes, Olives, Feta With A Dijon Mustard Vinaigrette.

ENTRÉES

PHEASANT (GF) \$42

Grilled Pheasant Airline Breast, Roasted Vegetables, Farm Herbs With Local Mushrooms, Microgreens & Amaltheia Chevre. (V = Additional Mushrooms & No Pheasant \$34)

PAN-SEARED MONTANA TROUT (GF) \$45

Montana Caught Lake Trout Served Over Chorizo Chickpea Kale With Roasted Potatoes In A Spanish Style Herbed Sauce.

RANCH STEAK* (GF) \$50

Wickens Ranch Beef, Farm Herbs, Grilled Summer Vegetables, House Chimichurri, Amaltheia Smoked Chevre.

BISON RIBEYE* (GF) \$60

Marinated Bison Ribeye, Carrot Butter, Grilled Summer Vegetables, Herbed Pan Seared Potatoes, Cheddar Tulle.

SIDES

Gluten Free Crackers +\$3, Crostini +\$4
Bread +\$2, Grilled Veggies +\$6

KIDS PLATES

I DON'T CARE (V) \$8

Cheesy Bread, Side Of Apples & Carrots.

I DON'T KNOW (GF) \$9

Grilled Chicken, Side Of Veggies & Carrots.

DESSERTS

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.
We Provide The Sticks & You Roast Them Over Our Campfire.

SEASONAL GALETTE \$12

Thinly Sliced Seasonal Fruit Wrapped In A Thin Buttery Crust
& Drizzled With Honey.

*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