

SPRING DINNER MENU

SMALL PLATES / STARTERS

SOURDOUGH BREAD & SALTED BUTTER (V) \$11

SPRING CRUDITE (GF, DF, V) \$14

Radishes, Carrots, Sugar Snap Peas With Herbed Salt Hummus & Lemony Pea Mash

ASPARAGUS, ARTICHOKE & FETA SOURDOUGH TOAST (V) \$15

Whipped Ricotta, Lemon, Olive Oil, Pea Shoot & Radish Garnish

SMOKED TROUT TARTINES \$19

With Farmers Cheese Smear, Capers, Pickled Red Onion
(DF Without Cheese)

GRILLED MT BEEF SPRING ROLLS (GF, DF) \$21

With Chermoula & Romesco Sauce

SOUPS & SALADS

CAULIFLOWER SOUP (GF, V) \$7 / \$11

With Roasted Cauliflower, Crispy Chick Pea Gremolata
Served With Local Sourdough Bread (GF Without Bread)

GOLDEN LENTIL & SPRING VEGETABLE SOUP (GF, DF, V) \$7 / \$11

Finished With Amaltheia Dairy Goat Cheese, Served With Local Sourdough Bread
(GF Without Bread, DF/Vegan Without Cheese)

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

With Crispy Chick Peas, Zesty Balsamic Vinaigrette, Carrot Peels, Shaved Radish, Spring Greens,
Oven Roasted Tomatoes, Cucumber & Amaltheia Goat Cheese Crumbles
(DF/Vegan Without Goat Cheese Garnish)

(Add Chicken Breast +\$14, MT Beef Skirt Steak* 8oz +\$21, Bison New York Strip* 8oz +\$29)

SMOKED TROUT ASPARAGUS SALAD (GF, DF) \$18 / \$28

With Sesame Vinaigrette

WE HAVE SOURCED INGREDIENTS FOR THIS SEASONAL MENU

FROM THE FOLLOWING LOCAL FARMS, RANCHES & PRODUCERS:

B BAR RANCH / BODHI FARMS / BOZEMAN CO-OP / GENUINE ICE CREAM

MONTANA RANCH BEEF / MONTANA ROOTS / ON THE RISE

TENDERBISON / TIMELESS FOODS / QUALITY FOODS DISTRIBUTING / SISTER'S GLUTEN FREE BAKERY

ENTREES

CAULIFLOWER "STEAK" (DF, V) \$30

With Chermoula, Romesco Sauce, Spring Vegetable Sauté With Timeless Foods Farro

LEMON & THYME ROASTED CHICKEN BREAST (GF) \$32

With Gruyere & Fennel Au Gratin Potatoes, Apple & Montana Roots Pea Shoot Slaw
& Chicken Bone Broth Jus

CARNE ASADA (DF) \$41

Montana Ranch Beef Skirt Steak 8oz, Housemade Flour Tortillas, Grilled Onions/Peppers/
Butternut Squash/Potatoes Finished In Chimichurri, Oven Roasted Tomato Salsa, Radish
& Montana Roots Pea Shoot Salad

BISON NEW YORK STRIP* 8OZ (GF) \$51

With Gruyere & Fennel Au Gratin Potatoes, Spring Vegetable Sauté (Asparagus, Pea, Spring Onions),
Zesty Pan Mustard Sauce
(Recommended Rare To Medium Rare & Served At Requested Temperature)

KIDS MEAL

Served With Choice of Side: Potatoes Au Gratin or Apples & Carrots

MT BEEF FRANK & BUN (DF) \$10

Ketchup Served On The Side

GRILLED CHICKEN BREAST (GF, DF) \$10

DESSERT

LEMON YOGURT POUND CAKE (V) \$14

Meringue Whipped Cream & Fresh Strawberries

BODHI AFFOGATO (GF, V) \$16

Genuine Coffee Ice Cream, Meringue Whipped Cream, Coffee Shot,
Chocolate Drizzle & Gluten Free Sugar Cookie

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.

We Provide The Sticks & You Roast Them Over Our Campfire. (Dairy Free Chocolate + \$2)

*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 March 2, 2026