

SPRING DINNER MENU

SMALL PLATES

BROT & MET

Three Types of Bread, Mead Butter, Smoked Salt. \$12

ROOTS (V, GF, DF)

Pan Seared Potatoes, House Made Charred Tomato Sauce, Fresh Basil, Herb Oil. \$15

TROUT DIP

Smoked Flathead Lake Trout Mixed with Cream Cheese, Farm Pickled Veggies, and Fresh Herbs. Served with Toastinis. \$15 (+ \$3 GF Crackers)

HUMMUS PLATE (V, GF, DF)

Roasted Veggies with a White Bean Hummus \$12

CREEKSIDE (GF)

Confit Garlic and Onion Puree, Rattlesnake and Rabbit Sausage, Carrot Top Pesto, Mead Cabbage. \$16

HOMESTEADER BOARD

A Selection of Local Charcuterie, Smoked Meats, Local Cheeses, Served With Our Arctic Kiwi Jam, Pickled Veggies & Toastinis. \$35

SALADS

(Add a Protein to Your Salad: Chicken, Trout or Pheasant \$8, Steak \$9)

FRESH GARDEN SALAD (V, GF, DF)

Garden Greens & Veggies With Choice of Dressing
(Balsamic Vinaigrette, Pear Vinaigrette, Pesto or Arctic Kiwi). \$9 / \$18

CLAUDIA'S LENTIL SALAD (V, GF)

Beluga Lentils Tossed with Quinoa, Arugula, Cucumbers, Tomatoes, Olives, Onion, Feta with a Dijon Mustard Vinaigrette. \$11 / \$22

ENTRÉES

PHEASANT (GF)

Grilled Pheasant Airline Breast, Summer Squash, Sporadic Mushrooms, Farm Herbs,
Amaltheia Microgreens and Chevre. \$42
(V = Additional Mushrooms, No Pheasant \$34)

RANCH STEAK (GF)

Wickens Ranch Beef, Hutterite Butter, Confit Garlic, Grilled Onion,
Farm Herbs, Grilled Summer Vegetables, House Chimichurri,
Amaltheia Smoked Chevre. \$50

BISON RIBEYE (GF)

Marinated Bison Ribeye, Carrot Butter, Grilled Onion, Grilled Garlic Scape,
Pan Seared Potatoes, Thyme and Cheddar Tulle. \$60

DESSERT

BODHI S'MORES

Marshmallows, Graham Crackers, Hershey's Chocolate, Roasting Sticks. \$3 per s'more

SEASONAL GALETTE

A Pastry With Seasonal Fruit \$12

KIDS PLATES

I DON'T KNOW (GF)

Grilled Chicken, Veggies & Carrots. \$9

I DON'T CARE (V)

Cheesy Bread, Apples & Carrots. \$8

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

5.24.23