

STARTERS

RED WINE DEMI POUTINE (R) | 14
 Waffle Fries, Cheese Curds, Red Wine Demi Gravy,
 Fresh Herb Garnish

BRUSSELS AND BACON (GF,R) | 16
 Crispy Fried Brussels Sprouts and Pork Belly Tossed
 in Maple Glaze

ONION DIP WITH KETTLE CHIPS (GF,V) | 12
 Roasted Garlic & Onion Dip, Warm Kettle Chips

HUMMUS OF THE DAY (VE,GFP) | 12
 Ask **Your Server About Today's Offering**. Served With
 Warm Pita & Fresh Vegetables

CHORIZO STUFFED DATES (GF) | 12
 Wrapped in Bacon, Sauteed to Perfection

SOUP & SALAD

SOUP DU JOUR | 9
 Ask **Your Server About Today's Offering**

HOUSE SALAD (V,GFP,R) | Half 9 | Full 16
 Salad Greens, Pickled Red Onion, Cherry Tomato
 Halves, Cucumber, Feta, Garlic Croutons,
 Huckleberry Vinaigrette
 Add Chicken | 7

CAJUN CHICKPEA SALAD (VE, GF) | 18
 Baby Kale, Roasted Chickpeas, Roasted
 Red Pepper Quinoa, Lemon Tahini Dressing

ROASTED BEET SALAD (V,GF,R) | 18
 Salad Greens, Red Onion, Apple,
 Candied Walnuts, Feta Cheese, Raspberry
 Vinaigrette

ENTRÉES

All Entrees Served With Waffle Fries Or House Chips
 Substitute Side Salad or Cup Of Soup | 4
 Gluten-Free Bun Available | 2

HOUSE BURGER* (R,GFP) | 18
 1/3 lb Beef Patty, Cheddar, Bacon, Burger Sauce,
 Brioche Bun

★ WAGYU BRIE BURGER* (R,GFP) | 21
 1/3 lb Wagyu Patty, Melted Brie, Cabernet
 Caramelized Red Onions, Garlic Aioli,
 Arugula, Brioche Bun

BISON BURGER* (R,GFP) | 20
 1/3 lb Bison Patty, Goat Cheese, Bacon Jam,
 Brioche Bun

VEGGIE BURGER (VE,R) | 17
 Black Bean & Grain Burger, Guacamole, Pickled Red
 Onion, Brioche Bun

GRILLED CHICKEN SANDWICH (R, GFP) | 18
 Grilled Chicken Breast, Swiss, Guacamole,
 Sriracha Mayo, Brioche Bun

★ CHICKEN CORDON BLEU SANDWICH | 18
 Golden-Fried Chicken Filet, Sliced Ham,
 Provolone-Mozzarella Blend, Maple Mustard,
 Brioche Bun

PORTABELLA SANDWICH (R,V,GFP) | 17
 Chilled Garlic & White Wine Marinated Portabella,
 Field Greens, Goat Cheese Round, Roasted Red
 Pepper, Pesto Mayo, Fresh Focaccia

ITALIAN SANDWICH (R, GFP) | 16
 Genoa Salami, Pepperoni, Black Forest Ham,
 Provolone, Tomato, Pickled Red Onion, Lettuce, Sub
 Sauce, Pepperoncini Aioli, Fresh Focaccia

★Signature (VE)Vegan (V)Vegetarian (GF)Gluten-Friendly (GFP)Gluten-Friendly Possible (R)Sourced Regionally

Our culinary team would like to thank Montana Coffee Traders, Redneck Meats, Birch Creek Hutterite Colony farms
 and our local apiaries and grain farms for producing the highest quality local products
 we proudly use in our restaurant.

An 18% gratuity may be added to parties of 6 or more.

* Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.