



UNION GRILLE RESTAURANT

first

grilled sourdough bread. 6

cultured butter. pickled rhubarb jam.

duck prosciutto. 10

garlic honey. pickled mustard seeds. hemp heart tuille.

bison skewer. 12

leek. sage. sweet & sour pumpkin.

bacon hushpuppies. 11

carrot. radish. serviceberry mustard.

little gem lettuce & kamut wheatberry salad. 12

pickled beets & fennel. herb dressing. honey vinaigrette. blue cheese.

winter squash soup. 7

honey marshmallow. pumpkin seeds. thyme.

second

king oyster mushrooms. 25

buttercup squash. chickpeas. rosemary. onion soubise.

pan roasted sturgeon. 38

pickled garlic scapes & yellow squash. popped red wheatberries. lemon.

chicken & dumplings. 31

heritage breed chicken. buttermilk dumplings. oregon black truffle.

slow roasted pork shoulder & belly. 32

bacon. sauerkraut. sage. spaghetti squash. smoked apple butter.

12 oz strip steak. 53

mushrooms. potato. horseradish cream. sauce bordelaise.

executive chef joshua boyd | sous chef jay holgerson

Special thanks to our list of great farmers, ranchers, & producers:

c&s produce (big sandy, mt), montana flour & grain (fort benton, mt), montrail bison (st. ignatius, mt), olive branch pork (bridger, mt),
down to earth growers (great falls, mt), lifeline farms (victor, mt), ever westward farms (belt, mt), timeless seeds (ulm, mt),
mission mountain organic eggs (polson, mt), montana ranch beef (belgrade, mt)

Parties of 8 or more subject to large group policy of one check, and automatic 20% gratuity

consuming raw or undercooked meat can be hazardous to your health

Hours: Wednesday through Saturday from 5:00—9:00 pm

the chef likes to use the freshest ingredients possible so the menu is constantly changing.

this is a prime example of what we serve for dinner

Saturday & Sunday we are serving breakfast from 8:00 am to 1:00 pm