



small plates.

- market soup.** varies with local, farm fresh ingredients. 6
- union salad.** radish. chives. mixed greens. red wine & herb vinaigrette. 6
- cucumber salad.** mint. mixed greens. feta cheese. balsamic vinaigrette. 8
- smoked trout hushpuppies.** lemon. sumac. comeback sauce. 8
- cured pork belly.** corn. cherry tomatoes. leeks. green goddess dressing. 7
- chorizo dumplings.** sage. pickled orange rinds. cherry aigre doux. 9
- cheese platter.** selection of Montana produced cheese. honey. grilled sourdough rye bread. 18

casual plates.

- market flatbread.** varies with local, farm fresh ingredients. 13
- union grille burger.** bacon. pepper jack. lettuce. white bbq sauce. potato roll. fries. 14
- pan roasted chicken breast.** fennel. crushed red potatoes. roasted tomato. 20
- grilled **hanger steak.** house cut fries. hunter's sauce. 24

main plates.

- fettuccini primavera.** cherry tomato. zucchini. yellow squash. arugula pesto. sentinel cheese. 18
- pan roasted **lake trout.** corn. zucchini. chickpeas. saffron buerre blanc. 22
- pan roasted **halibut.** roasted beets. purple barley. radish. beet greens. lemon brodo. 37
- grilled **pork chop.** cucumbers. fennel. mint. arugula. smoked balsamic. 25
- grilled **bison strip steak.** poblano peppers. cherry tomatoes. mushrooms. creamed corn. red wine jus. 37
- grilled **beef tenderloin.** braised dragon tongue beans. mashed potatoes. horseradish gremolata. 38

chef's choice tasting menu.

all people at table must participate, and we request only two restrictions per table.
6 course. \$75 wine supplemental. \$35

executive chef. joshua boyd

sous chef. jay holgerson

we would like to thank our Montana farmers and producers for gracing us with such beautiful product.
down to earth growers. faltree farms. montana flour & grain. the oil barn. riverview colony. montana honey.
tucker family farms. lifeline farm creamery. mountina cheese. baja farms. kate's garden. timeless natural foods. amaltheia
farms. strike farms. bausch potatoes. native fish keepers. pony produce. c&s produce. quinn farms. garden city fungi.
terrapi farms. catamount farms. chance farms. montana natural pork. montana natural beef.

Parties of 8 or more subject to large group policy and automatic 18% gratuity.

Hours: Wednesday through Sunday 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.