



breakfasty things.

8am-1pm

beet pickled deviled eggs. 9

yogurt parfait. 11

granola. honey yogurt. serviceberry preserves.

buttermilk pancakes. 10

cultured butter. maple syrup.

olive branch pork bacon. 9

2 slices bacon. honey vinaigrette. hemp hearts.

omelette a la grand. 12

2 farm fresh eggs. gruyere cheese. buerre blanc. oregon black truffle.

smoked salmon tartine. 17

herb ricotta. pickled peppers & yucca. grilled sourdough. hardboiled egg.

country fried steak. 18

buttermilk fried eye of round steak. white gravy. sunny side up egg. potato hash.

lunchy things.

11am-1pm

truffle fries. 6

black oregon truffle. parmesan. aioli.

roasted winter squash soup. 7

toasted marshmallow. squash seeds. thyme.

little gem lettuce & kamut wheatberry salad. 12

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

classic cheeseburger. 15

1/2# montana ranch beef burger. onion gastrique. dill pickle. special sauce. fries & aioli.

the grand burger. 15

1/2# montana ranch beef burger. grilled onions & mushrooms. horseradish cream sauce. blue cheese. fries & aioli.

drinky things.

coffee. 3

hot tea. 4

orange juice. 5

mimosa. 11

sake bloody mary. 10

Reservations recommended

We would like to extend our thanks to the many notable farmers, ranchers and producers who have contributed greatly to our menu.

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

executive chef joshua boyd | chef de cuisine jay holgerson