



SMALL PLATES

Chef's Seasonal Soup

farm inspired seasonal ingredients
cup 5

Roasted Beet Salad

pistachios / blood oranges / blue cheese /
mixed greens / honey vinaigrette
9

Cold Smoked Trout

red potatoes / pickled radish / mustard dressing / micro
radish
12

Cheese Platter

selection of Montana made cheeses / house made jam /
grilled red wheat bread
17

Shrimp Bruschetta

mint / chili / sumac / honey / grilled red wheat bread
14

CASUAL PLATES

Grilled Flatbread

spicy italian sausage / tomato sauce / mozzarella
13

Grilled Whole Trout

Fingerling potatoes / kale / buerre blanc
18

Elk Meatloaf

glazed carrots / whipped red potatoes / hunter's sauce
18

Grand Union Burger

8 oz burger / bacon / cheddar cheese / caramelized
onions / potato roll / french fries
12

Steak Frites

flat iron steak / caramelized onions / blue cheese
butter / French fries
19

PLATES

Comes with a complementary house salad and bread



Pan Roasted Hamachi

grapefruit / celery root / beluga lentils / parsley / buerre blanc
28



Grilled Rabbit

bacon / roasted brussels sprouts / fingerling potatoes / creamy mustard sauce
31



Roasted Duck Breast

duck confit / kale / sweet potato hash / crème fraiche / cranberry gastrique
29



Braised Bison Short Ribs

oyster mushrooms / roasted cauliflower / farro risotto / cauliflower cream
32



Grilled Beef Tenderloin

baby carrots / caramelized onions / purple barley / onion soubise / horseradish
gremolata
36

*We would like to thank our Montana farmers for gracing us with such beautiful product.
Down to Earth Growers / Montana Flour & Grains / The Oil Barn / Twin Hill Colony / Montana Honey / Tucker Family Farms /
Lifeline Farm Creamery / Mountina Cheese / Rancho Picante / Montana Roots / Amaltheia Produce / Strike Farms / Bausch Potatoes*

*Thank you for being our special guests.
Executive Chef Joshua Boyd*