



UNION GRILLE RESTAURANT

SMALL PLATES

Pickle Platter

selection of house made pickles
made with local produce
6

Smoked Trout Hush Puppies

lemon / sunflower seeds / sunflower shoots /
sunflower pesto
9

Steamed Mussels

cherry tomato / fennel / chili / mint
14

Elk Stuffed Squash Blossoms

pickled orange rind / huckleberry ketchup
10

Cheese Platter

selection of Montana cheeses / house made jam
18

CASUAL PLATES

Market Flatbread

farm inspired seasonal ingredients
13

Grand Union Burger

bacon / cheddar cheese / caramelized onions /
roasted garlic aioli / lettuce / tomato /
house dill pickle / potato roll / fries
13

Grilled Elk & Green Chili Sausage

sunflower leaf kraut / beer mustard /
sautéed walla walla onions & peppers / fries
17

Goat's Milk Ricotta Ravioli

cherry tomato / chard / fennel / basil / parmesan
17

Grilled Flat Iron Steak

6 oz flat iron steak / roasted fingerling potatoes /
broccolini / salsa verde
24

Soups & Salads

Market Soup

farm inspired seasonal ingredients
6

Tomato & Red Currant Salad

mint / sheep's milk feta / balsamic / smokey tomato water
9

PLATES

comes with a complimentary house salad and bread



Pan Roasted Lake Trout

cherry tomato / cucumber / snap peas / fregola / green goddess
25



Seafood Stew

grouper / shrimp / mussels / heirloom tomato / basil / farro
32



Pan Roasted Duck Breast

mushroom / turnip / parsnip / vanilla / bbq sauce
26



Pan Roasted Pheasant Breast

beets / gooseberries / lovage / bachelor button flowers / lavender / yogurt
35



Grilled Elk Shoulder Tender

bacon / broccolini / hominy / raspberry aigre doux
38



Grilled Bison Top Sirloin

zucchini / orange puree / purple polenta / horseradish gremolata /
huckleberry gastrique
37



Grilled Beef Tenderloin

roasted red peppers / tomato / walla walla onion rings / mashed potatoes /
sauce bordelaise
37

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 / Baja Farms / Kate's Garden / Amaltheia Produce / Strike Farms / Bausch Potatoes /
Fat Robin Orchard / Daugherty Mushrooms / Kokoro Flowers / Pony Produce / C&S Farms / Quinn Farms /*

Thank you for being our special guests.

Executive Chef Joshua Boyd