



first.

**potato soup.** cured egg yolk. juniper crème fraiche. tarragon. 6

**roasted beet salad.** apples. pine nuts. blue cheddar. mixed greens. honey vinaigrette. 8

**smoked trout hush puppies.** shishito pepper crema. sumac. radish. 9

**beef dumplings.** pickled beets. hunter's sauce. rosemary. 10

**hunter's sausage flatbread.** apples. turnips. blue cheddar. 13

selection of **montana cheese.** red wheat sourdough. raspberry jam. 19

second.

**union burger.** pancetta. onions. mushrooms. blue cheddar. potato roll. fries. 14

**buttermilk crespelle.** smoked apple. mushrooms. juniper creme fraiche. ricotta. 22

pan roasted **whitefish.** garlic scapes. buttercup squash. wild rice. green tomato. 27

pan roasted **chicken breast.** cured sausage. kale. turnip. lentils. sumac. 24

grilled **pork chop.** charred shallot. carrot. purple barley. gremolata. 25

grilled **beef hanger steak.** roasted carrots. potato puree. horseradish cream. 24

grilled **beef strip steak.** pancetta. brussels sprouts. sunchoke. black garlic. 35

**tasting menu.**

all people at table must participate, and we  
request only two restrictions per table.

6 course. \$65

wine supplemental. \$25

**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. 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. terrapin farms.  
montana natural pork. montana natural beef.