



first.

chilled beet soup. mint. crème fraiche. pickled beets. 8

mixed green salad. sentinel cheese. apple vinaigrette. 5

cucumber salad. basil. radish. mixed greens. pine nuts. goat cheese. asparagus vinaigrette. 10

heirloom tomatoes. pickled strawberries. mint. sheep's milk feta. smoked balsamic. 8

smoked trout hush puppies. buttermilk dressing. radish. chives. sumac. 9

Italian turkey sausage flatbread. bell peppers. mushrooms. feta. arugula pesto. 13

fried goat cheese balls. spicy tomato sauce. mint. grilled kamut bread. 10

selection of **montana cheese.** kamut bread. raspberry jam. 17

second.

burger. smoked pork belly. pepper jack. tomato. lettuce. white bbq sauce. potato roll. fries. 14

ricotta gnocchi. zucchini. cherry tomato. sweet peppers. basil pesto. sentinel cheese. 18

grilled **hanger steak.** roasted red potatoes & carrots. chimichurri. 24

pan roasted **lake trout.** fennel. grilled garlic scapes. creamy kamut risotto. lemon puree. 25

pan roasted **black grouper.** chorizo. swiss chard. beluga lentils. padron pepper & lentil puree. 38

pan roasted **pheasant breast.** green beans. tomato stewed purple barley. cherry bbq sauce. 39

grilled **bison strip steak.** summer squash. hominy. sage. raspberry aigre doux. 37

grilled **beef tenderloin.** grilled broccolini. mashed potatoes. smoked hollandaise. 38

chef's choice 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. 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. terrapin farms.
catamount farms. chance farms. montana natural pork. montana natural beef.

Hours: Wednesday through Sunday 5-9 pm