



UNION GRILLE RESTAURANT

Starters

Union Fries

french fries / tomato dust / sentinel cheese /
roasted garlic aioli
6

Smoked Trout Hush Puppies

smoked trout hush puppies / sunflower pesto / lemon / sumac
10

Braised Beef Dumplings

pickled orange rinds / raspberry aigre doux / chives
8

Pickle Platter

daily selections of Montana produce
6

Cheese Platter

daily selections of Montana cheese / housemade jam /
grilled red wheat bread
18

CASUAL PLATES

Market Flatbread

changes frequently with local markets and in house preserved
supplies
13

Grand Union Burger

bacon / caramelized onions / mild cheddar / roasted garlic aioli /
potato rolls / fries
13

Hunter's Sausage

Fermented peppers / onions / sunflower leaf kraut /
beer mustard / split top roll / french fries
12

Potato Gnocchi

white scallop squash / mushrooms / sage / brown butter /
painted mountain corn hominy / sentinel cheese
16

Beef Hanger Steak

8 oz beef hanger steak / roasted carrots / potato puree /
hunter's sauce
19

Soups & Salads

Market Soup

made from locally sourced ingredients
6

Pear & Beet Salad

sliced pears / roasted beets / mixed greens / pine nuts / honey vinaigrette /
blue cheddar
7

PLATES

comes with a complimentary house salad and bread



Pan Roasted Lake Trout

6 oz flathead lake trout / black futzu squash / fermented garlic scapes /
purple barley / smoked tomato broth
26



Pan Roasted Duck Breast

7 oz duck breast / roasted beets / pickled apples / lovage / bachelor button flowers /
lavender / yogurt
27



Grilled Pork Chop

12 oz pork chop / braised red cabbage / spaghetti squash / roasted carrots / sage /
smoked cantaloupe butter
25



Grilled Bison Top Sirloin

8 oz bison top sirloin / roasted carnival squash / purple mountain corn polenta /
mahonia berry aigre doux
36



Grilled Beef Tenderloin

8 oz beef tenderloin / bacon / braised kale / potato puree / 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 / Timeless Natural Foods / Amaltheia Farms /
Strike Farms / Bausch Potatoes / Native Fish Keepers / Kokoro Flowers / Pony Produce / C&S Farms / Quinn Farms /
Garden City Fungi / Terrapin Farms / Northern Frontier*

6 Course Chef's Tasting Menu featuring local Montana products is available upon request.

Thank you for being our special guests.

Executive Chef Joshua Boyd