

SMALL PLATES

Pickle Platter

selection of jarred house made pickles / made with local produce 6

Smoked Trout Hush Puppies

lemon / sunflower seeds / sunflower shoots / sunflower pesto

White Wine Steamed Mussels

fennel / tomato / chili / mint 12

Elk Dumplings

mushrooms / pickled orange rinds / chives huckleberry ketchup 10

Cheese Platter

selection of Montana cheeses / house made jam / grilled bread

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

Elk Chorizo Tacos (3)

radish / queso fresco / cilantro / salsa asada / painted mountain corn tortillas

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

Cucumber Salad

fresh cucumber / dill pickles / mixed greens / mint / goat's milk ricotta / banyuls vinaigrette $\ensuremath{\mathbf{q}}$

PLATES

comes with a complimentary house salad and bread



Pan Roasted Lake Trout

kale / mushrooms / fingerling potatoes / beurre blanc



Pan Roasted Grouper

radish / cucumber / snap peas / fregola / green goddess 32



Pan Roasted Airline Chicken Breast

Swiss chard / fennel / purple barley / lemon puree 24



Pan Roasted Duck Breast

mushroom / turnip / parsnip / vanilla / bbq sauce



Grilled Pork Chop

bacon / broccolini / painted mountain corn hominy / cherry aigre doux / dry flathead cherry / pea tendrils 27



Grilled Bison Coulette Steak

snap peas / chives / orange puree / purple polenta / horseradish gremolata / huckleberry mostrda $\,$



Grilled Beef Tenderloin

walla walla onion rings / kale / mashed potatoes / sauce bordelaise 37

Executive Chef Joshua Boyd