

DINNER MENU

Beginnings & Lite Bites

Soup of the Day

Cup / \$4 Bowl / \$6

*Baby Wedge 11

Baby Iceberg, Caramelized Apples,
Candied Pepitas, Sopressata, Blue Cheese,
Orange Supremes, Yogurt Buttermilk Dressing

*Kale Salad 11

Blackberries, Herbed Goat Cheese, Pistachios, Kale,
Pickled Apples

Add Chicken or Shrimp \$3

*Burrata 15

Burrata, Butter Leaf, Castlefranco Radicchio,
Keffir Dressing

*Herbed Calamari - Charred or Crispy 13

Charred Poblano, Endive, Asparagus, Mushrooms, Sesame
Ginger Vinaigrette, Soy Aioli

Summer Squash Gnocchi 16

House Made Gnocchi, Yellow Squash, Zucchini, Basil,
Ricotta Salata, Thyme, Burgundy

Shareables

*Charcuterie Board 18

Artisan Cheese, Cured Meats, House Preserves,
Nuts, Marinated Olives, Apple

*Hummus Platter 10

Spinach Hummus, Tapenade, Grilled Bok Choy, Carrots,

*Patatas Fritas 8

House Made Potato Chips, Manchego, Jalapeño Remoulade

Firebrand Flatbread 12

Sliced Granny Smith Apples, Chevre, Crispy Prosciutto,
Balsamic Drizzle

*Poke Stack 15

Ahi Poke, Avocado, Green Onion, Daikon Radish, Soft
Boiled Egg, Gochujang Soy Mayo, Rice Crackers

Ahi Tacos 17

3 Wonton Tacos, Asian Slaw, Red Bell Peppers,
Wasabi Avocado Aioli

Wild Mushroom Poutine 16

House Cut Truffle Fries, Wild Mushroom Gravy, Peas,
Cheese Curds

Pork Potstickers 12

House Kimchi, Pickled Cucumber, Hoisin,
Lemongrass Coconut Broth

Campfire Bison Sliders 15

Campfire Jack Cheese, Roasted Poblano Aioli,
Tabacco Onions

Wagyu Sliders 15

Applewood Smoked Bacon, Sunny Quail Eggs, Pickles,
Roasted Red Pepper Aioli, Brioche, House Chips

Main Eats

*Asian Duck Confit 25

Sweet Potato Salad, Micro Greens, Spiced Huckleberry
Gastrique

*Scallop Risotto 28

Brown Butter Seared Scallops, Sage Darby Risotto, Snap
Peas, Sunchoke Chips

*Bone-In Pork Chop 32

Heirloom Cherry Tomatoes, Wild Arugula, Summer Creamed
Corn, Duck Fat Vinaigrette

*Western Steak Frites 35

Montana Raised New York Steak, House Cut Truffle Fries,
House Made Bearnaise

*Gluten Friendly

Our steaks and seafood are cooked to order.

Consuming raw or undercooked meats and seafood may
increase your risk of food borne illness.

Chef Stephen Schiller 2019