

# WINTER & SPRING DINNER MENU

## SMALL PLATES / STARTERS

### BROT AND MET (V) \$12

Seasonal Artisan Breads, Seasonal Rotation Of House-Made Butter.

### SQUASH CROQUETTES (V) \$15

Crispy Croquettes With Farm Roasted Squash, Grated Local Cheese & Breadcrumbs  
Served With A Delicate Herb-Infused Aioli.

### BISON TARTARE ON FRY BREAD CRISP\* (DF) \$21

Finely Chopped Local Bison Seasoned With Herbs Served On  
Crispy Heritage Fry Bread & Microgreens.

### BISON MEATBALLS \$24

A Hearty Portion Of Bison & Pork Meatballs, House Made Marinara, Smoked  
Mozzarella, Grilled Garlic Sourdough, Served In A Cast Iron Skillet.

### WINTER HOMESTEADER BOARD\* \$35

Selection Of Local Charcuterie From Grotto Meats, Pheasant Pâté, Venison Salumi, Local Cheeses,  
Apple Butter, Clover Honey, Mustards, Pickled Carrots & Beets With Crostini.

## SOUPS & SALADS

### SOUP DU JOUR \$9 / \$14

What Is It? It's The Soup Of The Day!

### MONTANA WINTER KALE SALAD (GF, V) \$10 / \$18

MT Kale & Roasted Crispy Chickpeas, Amaltheia Goat Cheese, MT Diced Apples,  
Dried Cranberries With Cider Dijon Dressing.

### ROASTED ROOTS SALAD (DF, GF, V) \$10 / \$18

Roasted Montana Root Vegetables With Mixed Greens &  
MT Honey Mustard Dressing Topped With Crispy Parsnips.

## ENTRÉES

### MUSHROOM BARLEY RISOTTO (V) \$34

Locally Sourced Mushrooms & Montana Barley With Creamy Amaltheia Ricotta.

### BISON OSSO BUCCO (GF) \$52

A Montana Take On An Italian Classic! Braised Bison On A Bed Of Creamy MT Corn Polenta Topped With A Juniper Herb Gremolata.

### ROASTED ELK LOIN\* (GF) \$80

Field Harvested Elk Loin, Served With Mushroom Demi-Glace, Vegetable Mash, Charred Broccolini.

## SIDES

Gluten Free Crackers +\$5, Crostini +\$6, Bread +\$6, Seasonal Veggies +\$8

## KIDS PLATES

### I DON'T CARE (V) \$8

Farm Mac & Cheese With Organic Pureed Squash, Side Of Apples & Carrots.

### I DON'T KNOW (GF, DF) \$9

Grilled Chicken, Side Of Veggies & Carrots.

## DESSERTS

### BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.  
We Provide The Sticks & You Roast Them Over Our Campfire.

### CARROT CAKE (V) \$14

Bodhi Farms Carrots, Cream Cheese Frosting & Crispy Candied Carrots.  
A Taste Of Montana's Finest.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.

Parties of 6+ will incur a 20% gratuity. Split payment is accepted up to 3 cards max.

GF = Gluten Free / V = Vegetarian / DF = Dairy Free

December 18, 2024