



FIRST

Wild Mushroom au Gratin

caramelized shallots, madeira cream, garden peas, mint, pecorino romano, grilled crostini
\$15

Chicken Wing Confit

ginger, serrano chili, thai fish sauce,
house pickles
Sm \$12/Lg \$16

Kurobuta Pork Belly

local carrot, hazelnut, Old Faithful root beer,
watermelon radish
\$13

Foie Gras Torchon

watermelon, huckleberry, pink pepper,
watercress, brioche
\$14

Crab + Crawfish Cakes

andouille sausage, tobasco, cauliflower,
pickled mustard seed
\$11

Runner Beans

preserved lemon, parsley, fennel,
marcona almonds
\$9

Salmon Belly “Mi Cuit”

port, horseradish, crème fraîche, crostini
\$12

All menu items subject to availability. Some items may contain ingredients not listed on the menu. Please inform your server of any food allergies. Sides and substitutions are subject to management's discretion. An 18% gratuity may be added to groups of six or more. Some entrees are subject to a split-plate charge. Consuming raw or under-cooked meat, seafood, or poultry may increase your risk of foodborne illness.

GREENS

Basic Greens

organic spring mix, heirloom tomato, carrot,
sweet mustard vinaigrette
\$6

Caesar

romaine, preserved lemon, rye, parmesan
Sm \$7.5/Lg \$12
add Chicken \$4.00
add Salmon \$6.00

Roasted Beet

arugula, fennel, parsley, crisp potato,
champagne-citrus vinaigrette
\$14

Kale

pickled shiitake mushrooms, daikon,
serrano chili, soy, cilantro
\$13

Watermelon

heirloom tomato, basil, organic greens, grilled feta
\$12

BURGERS + SANDWICHES

Basic Burger

Beef \$11/Bison \$14
add cheese or avocado \$1
add bacon or sautéed mushrooms \$2

Elk Burger

Arugula, pink pepper,
huckleberry, amaltheia chevre
\$16

Bison Burger

cajun spice, neuske's bacon, avocado aioli,
cholula fried onions
\$16

Fried Chicken

smoked corn aioli, cider slaw, cherry pepper
\$13

Bison Brisket

flathead cherry, jalapeno bbq, pickled red onion
\$16

ENTRÉES

Alaskan Salmon

cedar smoked cauliflower, garden peas,
pickled onion, fennel pollen, beet emulsion
\$29

Shrimp + Grits

tasso ham, cheddar, fire roasted tomatoes,
rosemary, bourbon butter
\$24

Steak Frites

wagyu hanger, hand cut frites, sea salt,
chive butter, bordelaise
\$34

Pork Chop

neuske's bacon, root vegetables, flathead cherries,
pommery mustard jus
\$29

Bison Tenderloin

fingerling potatoes, green peppercorns,
chanterelle mushrooms, bourbon, sage brûlée
\$42

Ribeye

sea salt, herb crust, smashed red potatoes,
foie gras butter
\$36

Elk Tenderloin

huckleberry, espresso crust, sweet potato,
ancho chili, dark chocolate
\$39

Wild Mushroom Pappardelle

sauteed forest mushrooms, brie,
black garlic, tomato confit
\$24