



# DINNER

## SHAREABLES

**TROUT CAKES \$17**

*caper garlic aioli, melted leeks, herbs*

**MONTANA TOASTS \$14**

*herbed goat cheese, apple, huckleberry, wildflower honey, ciabatta*

**ROASTED CAULIFLOWER \$15**

*sunflower hummus, stewed peppers, gremolata*

**FRIED BRUSSELS \$16**

*prosciutto di parma, basil, lemon, honey balsamic*

**ROASTED PORK BELLY \$16**

*wilted kale, cherry tomato, jalapeno corn salsa*

## SALADS

**YELLOWSTONE COBB \$19**

*chopped romaine, house roasted pork belly, chicken breast, crispy montana chickpeas, cucumber, tomato, hard egg, blue cheese dressing*

**LITTLE GEMS \$15**

*pickled red onion, apples, golden raisins, pecans, black sesame ranch*

**Sundried Tomato Caesar \$15**

*romaine, house made croutons, parmesan, lemon  
+ chicken \$5*

## ENTREE

**SPICED TROUT \$25**

*juniper & fennel rubbed Idaho trout, montana wheatberry, braised greens, pepperonata*

**BRAISED CHICKEN THIGH \$24**

*pan roasted mushrooms, polenta, fresh herbs*

**CANVAS BURGER \$17**

*certified angus beef patty, bacon, cheddar, pickles, grilled red onion, arugula, spicy bbq, toasted bun, fries & fry sauce*

*bison burger \$3 beyond burger \$2*

**BISON SHORT RIBS \$28**

*red wine braise, herbed polenta, heirloom carrots, montana huckleberry demi*

**CAMP OUT CHICKEN SANDWICH \$16**

*spicy slaw, bourbon bbq, pickled onions, roasted fingerlings*

**ANCIENT GRAIN BOWL \$21**

*montana wheatberry, quinoa, smoked eggplant, charred tomato, sauteed kale, lemon artichoke yogurt, pine nuts*

Gluten-free options available. Please inquire with our team.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to shared cooking surfaces our food may contain dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat.*