



SUMMER BRUNCH 35PP.

saturdays, 7am-2pm

enjoy an unlimited selection from below.
includes coffee, tea, & juice.

AT THE HUTCH

self-service buffet

STEEL-CUT OATS

GREEK YOGURT PARFAIT

FRESH FRUIT & BERRIES

CINNAMON ROLLS

BREAKFAST BREADS

BISCUITS AND GRAVY

BACON

SAUSAGE

FROM THE HEN HOUSE

BUILD YOUR OWN OMELETTE

bacon, sausage, ham, smoked salmon, swiss, brie
cheddar, goat cheese, avocado, zucchini, spinach
tomatoes, smoked mushrooms, peppers, onions

EGG WHITE SCRAMBLE

three cage free egg whites, wilted spinach, tomato

CLASSIC OR SMOKED SALMON BENEDICT

english muffin, grain mustard hollandaise

CHILAQUILES

two cage free eggs, corn tortillas, red chile sauce
mexican cheeses, crema, avocado

SOMETHING SWEET

HOUSE BUTTERMILK PANCAKES

add huckleberries or caramelized bananas

BRIOCHE FRENCH TOAST

caramelized apples, maple syrup and whipped butter

BETWEEN THE BUN

H & C BURGER

yellowstone grass fed beef, secret sauce
challah bun, caramelized onions

SMOKED BRISKET SLIDERS

house smoked certified angus brisket, spicy slaw
coca cola barbeque sauce, challah buns

CROQUE MADAME

brioche bread, ham, emmental swiss cheese
dijon mustard, mornay sauce, fried egg

SHRIMP PO' BOY

artisan bun, crispy fried gulf prawns
creole mayonaise, iceberg lettuce, tomato

RANCH FAVORITES

BURRATA CHEESE

grilled tomatoes, basil pesto, estate olive oil
grilled sourdough bread

CHARCUTERIE PLATE

soppressata, calabrese salumi, parma prosciutto
house mustard, olives, artichokes, grilled bread

PICKLE FRIED CHICKEN & WAFFLES

pickle brined chicken breast, cornmeal waffle
maple mustard drizzle, country gravy

HOUSE SMOKED SALMON & BAGEL

new york style bagel, whipped cream cheese
capers, red onion, soft boiled egg, sliced tomato

Rosé ALL DAY 19PP.

Sip on a bottomless glass of rose from the following five selections.

ROEDERER ESTATE brut rose, anderson valley, california

ST SUPERY ESTATE rose, napa valley, california

DOMAINES SUMEIRE cotes de provence, france

TUCK BECKSTOFFER hogwash rose, california

MALENE rose, central coast, california

EXECUTIVE CHEF ERIC GRUBER and his team would like to thank the following farmers and partners for their continued support of local Montana and northwest sustainability: Montana: Amalthia Dairy, Rancho Picante Bison, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborne illness.
If you have any dietary restrictions or requests, please let your server know.