



HORN & CATTLE

SALADS

SMOKED SALMON NIÇOISE 17.

heirloom potatoes, green beans, soft boiled egg, tomatoes, baby kale, tarragon dressing, tapenade

HEIRLOOM TOMATOES 15.

squash, eggplant, baby carrots, asparagus, radish, grilled tofu, mizuna greens, ginger sesame dressing

ADD GRILLED CHICKEN BREAST +6. ADD SMOKED SALMON +8.

BABY KALE CAESAR 12.

white anchovy, tomato, shaved grana cheese, creamy sage dressing, croutons

ADD GRILLED CHICKEN BREAST +6. ADD SMOKED SALMON +8.

TUSCAN PANZANELLA 13.

arugula, grilled sourdoughbread bread, celery, cucumber, heirloom tomato, house olives, burrata mozzarella

ADD GRILLED CHICKEN BREAST +6. ADD SMOKED SALMON +8.

THE FISHERMAN'S TABLE 17.

soup of the moment, vegan chili, seasonal salad

half sandwich of the day, parker house rolls, something sweet

SANDWICHES

choice of kennebec fries or german potato salad

PASTRAMI REUBEN 16.

house smoked snake river farms pastrami, russian dressing, emmental swiss, sauerkraut, marble rye

VEGETABLE GYRO 14.

eggplant, mushroom, sweet peppers, olive tapanade, sprouts, vegan tzatziki, house pita bread

PICKLE FRIED CHICKEN 15.

pickle brined chicken breast, creole aioli, chow chow, iceberg lettuce, potato bun

H & C RANCH BURGER 16.

yellowstone grass fed ground beef, caramelized onions, "secret sauce", butter lettuce, potato bun

SICILIAN TUNA MELT 18.

olive oil poached albacore tuna, celery, capers, oven dried tomato, castraveltrano olives, munster cheese, farmers bread

MAINS

SALMON AND BROWN RICE BOWL 23.

faroe islands salmon, tofu, edamame, scallions, fried kale, radish, citrus

WAYGU SKIRT STEAK TACOS 18.

salsa fresca, cotija cheese, avocado, charred onions, cilantro, citrus, corn tortillas, frijoles barrachos

BURNT ENDS MAC AND CHEESE 16.

hickory smoked waygu brisket, house cheese sauce, roasted jalapenos, orecchiette pasta, sourdough bread crumbs

CHANTERELLE MUSHROOM AND CORN RISOTTO 19.

farm egg yolk, cracked black pepper, shaved parmesan

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.