



HORN & CANTLE

SHARABLES

SMOKED ELK MEATBALLS 14.

house ricotta, guajillo tomato sauce
basil, estate olive oil

SMOKED MONTANA TROUT 13.

beet cured lake trout, pickled vegetables
olive mayonnaise, crusty bread

CHAR SIU PORK BELLY 16.

steamed bao bun, sriracha mayonnaise
spicy cucumber, golden pea shoot

CEDAR PLANK MUSHROOMS 15.

locally foraged mushrooms, estate olive oil
thyme, goat cheese

WHITE BEAN HUMMUS 12.

arugula pesto, olive tapanade, sourdough bread

CHARCUTERIE 17.

prosciutto, chicken liver pate, duck prosciutto
warm olive, mustard, spiced marcona almonds

STARTERS

CHICORY SALAD 13.

anchovy dressing, white anchovies, jicama
radish, herbs, grana cheese, sourdough croutons

GREEN GARLIC BISQUE 8.

tiny croutons, creme fraiche

ASPARAGUS AND FAVA BEAN SALAD 15.

organic spinach, chick pea, crisp shallot
creamy lemon dressing, shaved grana cheese

STEAK TARTARE 16.

montana raised beef, quail egg, fried capers
house mustard, truffle root chips

MUSHROOM CARPACCIO 14.

arugula, horseradish gremolata
aged balsamic, horseradish cream

BURRATA MOZZARELLA 15.

sauteed rock shrimp, english peas
breakfast radish, warm bread



FEASTS

PICKLE-BRINED FRIED MONTANA CHICKEN WHOLE 46. | HALF 27.

cheddar angel biscuit, peppercorn honey butter, creme fraiche mashed potatoes
asparagus, country gravy, maple mustard drizzle

BISON SHORT RIB DOUBLE 67. | SINGLE 37.

creme fraiche mashed potato, root vegetable, gremolata, natural jus

“TOMAHAWK” BONE-IN RIBEYE 107.

asparagus, potato doughnut, smoked garlic, sauce béarnaise

SPRING RABBIT STEW WHOLE 59. | HALF 32.

braised rabbit, english peas, heirloom potato, slab bacon, cabbage, radish
cippolini onion, artichoke, foraged mushroom, creme fraiche, herb dumpling

MAINS

MONTANA WAGYU RIBEYE 51.

chanterelle mushroom gratin, caramelized onions
marrow butter, black truffle jus

CRISPY SKIN MONTANA TROUT 31.

heirloom potato and root vegetable salad
tarragon mustard sauce, pickled mustard seed

PAPPARDELLE & ELK BOLOGNESE 27.

george's house made noodles, rocky mountain elk
san marzano tomatoes, grana cheese

HELUKA PORK CHOP 30.

maple brine, prosciutto di parma, creamed corn
lacinato kale, smoked apple sauce, hard cider sauce

KING SALMON 41.

leek ash, fava bean succotash, chanterelle mushrooms
watercress nage, watermelon radish

LAMB RAVIOLI RAGOUT 34.

duck egg yolk, house ricotta, lamb shoulder
beet green, lamb jus, arugula pesto

VEGAN ENCHILADAS 28.

white beans, corn tortillas, cashew basil cheese
cauliflower, spinach, tomato, pickled red onion

SIDES

ROSEMARY POPOVER 4.

chive butter

TRUFFLED KENNEBEC FRIES 6.

house ketchup, special sauce, parmesan salt

GRILLED ROMANESCO STEAK 11.

cauliflower soubise, chermoula, mustard greens
root vegetable, radish

BLISTERED SHISHITO PEPPERS 8.

citrus, prosciutto, tamari, bonito flakes

BONE MARROW BIEGNET 7.

black truffle jus

WHITE ASPARAGUS 9.

champagne vinaigrette, anchovy mayonnaise
soft boiled farm egg

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: Amaltheia Dairy, Stone Ranch Montana Waygu, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.