



HORN & CATTLE

SHARABLES

SMOKED ELK MEATBALLS 14.
house ricotta, guajillo tomato sauce, smoked garlic oil

SMOKED TROUT SPREAD 15.
warm olives, arugula pesto, crusty bread

CHAR SIU PORK BELLY 16.
steamed bao bun, sriracha mayonnaise
spicy cucumber, pea shoot

CEDAR PLANK MUSHROOMS 16.
foraged mushrooms, thyme, goat cheese

FONDUE 19.
emmental swiss, green apples, smoked garlic oil

CHARCUTERIE 19.
parma prosciutto, chicken liver pate, sopressata
iberico ham, warm olive, spiced marcona almonds

MUSSELS 15.
red curry, coconut milk
basil, ginger, lemongrass, bread

STARTERS

WHOLE LEAF ROMAINE 15.
crisp parmesan, shaved parmesan, sourdough croutons
anchovy dressing, preserved lemon oil

BISON STEW 11.
heirloom potatoes, root vegetables
creme fraiche, petite buttermilk biscuit

BEET AND CITRUS 15.
beet carpaccio, baby beets, winter citrus, ricotta cheese
pumpkin seed brittle, lacinato kale, tarragon agave dressing

STEAK TARTARE 18.
montana grass fed beef, quail egg, fried capers
house mustard, truffle root chips

MUSHROOM CARPACCIO 15.
arugula, horseradish gremolata
aged balsamic, horseradish cream

CHICKEN FRIED TEXAS QUAIL 13.
pickle brine, chow chow, sweet pepper jelly, agave drizzle



FEASTS

PICKLE-BRINED FRIED CHICKEN WHOLE 46. | HALF 29.
cheddar angel biscuit, peppercorn honey butter, creme fraiche mashed potato
broccolini, country gravy, maple mustard drizzle

BISON SHORT RIB DOUBLE 69. | SINGLE 39.
creme fraiche mashed potato, root vegetable, gremolata, natural jus

32 OZ "TOMAHAWK" BONE-IN BEEF RIBEYE 107.
40 OZ AMERICAN WAGYU PORTERHOUSE 150.
broccolini, potato doughnut, smoked garlic oil, sauce béarnaise

RABBIT CASSOULET 49.
cannellini bean, slab bacon, bison sausage, ham hock, lengua
duck confit, root vegetables, grilled tomato, sourdough bread crumbs

MAINS

BISON NEW YORK STRIPLOIN 51.
mushroom leek bread pudding, hazelnut romesco
charred onions, bourbon peppercorn sauce

CRISPY SKIN MONTANA TROUT 33.
heirloom potato and root vegetable salad
tarragon mustard sauce, pickled mustard seed

PAPPARDELLE & ELK BOLOGNESE 29.
george's house made noodles, rocky mountain elk
san marzano tomatoes, grana cheese

MUSCOVY DUCK 36.
breast and leg confit, apple parsnip puree
sunchokes, frisee, duck jus

BOUILLABAISE 38.
scallop, salmon, mussel, heirloom potato
baby turnip, saffron lobster broth, garlic rouille

HALUKA PORK CHOP 32.
apple cider, chestnut puree, mushroom farro
broccoli rabe, citrus glazed persimmon

VEGAN ENCHILADAS 29.
white beans, cashew basil cheese, cauliflower
spinach, tomato, pickled red onion, corn tortillas

SIDES

ROSEMARY POPOVER 7.
chive butter

TRUFFLED HOUSE FRIES 9.
house ketchup, special sauce, parmesan salt

GRILLED CAULIFLOWER STEAK 12.
cauliflower soubise, chermoula, root vegetables

BLISTERED SHISHITO PEPPERS 9.
citrus, prosciutto, tamari, bonito flakes

CRISP BRUSSEL SPROUTS 15.
warm bacon vinaigrette

SMOKED TURKEY POT PIE 11.
root vegetables, herb crust

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.

*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.