



AFTERNOON MENU

FORAGED MUSHROOM BRUCHETTA 16.

citrus goat cheese, estate olive oil, basil garlic chips,
pine nuts, house sourdough

KOREAN CHICKEN WINGS 14.

spicy soy honey glaze,
coriander cream, pea shoots

CAESAR 14.

romaine hearts, sage dressing, sourdough croutons
crispy grana padana

STEAK TARTARE 18.

yellowstone grassfed beef, cured egg, fried capers
estate olive oil, house mustard, truffle root chips

SMOKED ELK MEATBALLS 15.

spicy tomato sauce, house ricotta, basil

GRILLED CAULIFLOWER STEAK 13.

sunflower seed pesto, root vegetables

ENTREES

H & C BURGER 17.

yellowstone grassfed beef, secret sauce, caramelized onion
butter lettuce, tomato, choice of cheese, house potato bun

FRIED CHICKEN SANDWICH 16.

pickle brined chicken breast, chow chow
iceberg lettuce, tomato, chili drizzle, potato bun

BURNT ENDS BRISKET MAC N' CHEESE 15.

orecchiette pasta, four cheese sauce
kale, sourdough breadcrumbs

VEGAN ENCHILADAS 26.

corn tortillas, basil cashew cheese

