



STARTERS

CEDAR PLANK MUSHROOMS 16.
foraged mushrooms, goat cheese, estate olive oil

KOREAN CHICKEN WINGS 14.
brown sugar brine, ginger sesame dressing
coriander cream, pea shoots

CAESAR 14.
romaine hearts, sage dressing, sourdough croutons
crisp and shaved grana cheese

STEAK TARTAR 18.
yellowstone grassfed beef, quail egg, fried capers
estate olive oil, house mustard, truffle root chips

SMOKED ELK MEATBALLS 15.
guajillo tomato sauce, house ricotta, basil

CHAR SUI PORK BELLY 16.
steamed bao buns, sriracha mayonaise
spicy pickled cucumbers, pea shoots

GRILLED CAULIFLOWER STEAK 13.
sunflower seed pesto, root vegetables

ENTREES

H & C BURGER 17.
yellowstone grassfed beef, secret sauce, caramelized onion
butter lettuce, choice of cheese, house potato bun

PICKLE BRINED FRIED CHICKEN 33./50.
cheddar biscuit, creme fraiche mashed potatoes
broccolini, country gravy, maple mustard drizzle

14OZ WAGYU NEW YORK STRIPLOIN 60.
smoked potato puree, bone marrow bignet
caramelized onions, chimichurri

BISON MEATLOAF 28.
applewood smoked bacon, creme fraiche mashed potatoes
broccolini, fried onions, farm eggs, green peppercorn sauce

VEGAN ENCHILADAS 26.
corn tortillas, basil cashew cheese

