



SUMMER BRUNCH 35PP.

sunday, 7am-2pm

enjoy an unlimited selection from below.
includes coffee, tea, & juice.

AT THE HUTCH

self-service buffet

GREEK YOGURT PARFAIT
FRESH FRUIT & BERRIES
HOUSE PASTRY AND STICKY BUNS
BISCUITS AND GRAVY
BACON
SAUSAGE

FROM THE HEN HOUSE

BUILD YOUR OWN OMELETTE

bacon, sausage, ham, smoked salmon, swiss, brie
cheddar, goat cheese, avocado, zucchini, spinach
tomatoes, smoked mushrooms, peppers, onions

EGG WHITE SCRAMBLE

three cage free egg whites, wilted spinach, tomato

SPANISH BAKED EGGS

bison chorizo, fingerling potatoes, manchego cheese
romesco sauce

CLASSIC OR SMOKED SALMON BENEDICT

english muffin, grain mustard hollandaise

CHILAQUILES

two cage free eggs, corn tortillas, red chile sauce
mexican cheeses, crema, avocado

SOMETHING SWEET

HOUSE BUTTERMILK PANCAKES

add huckleberries or caramelized bananas

FRENCH TOAST

brandied peaches, streusel, marscapone whipped cream

BETWEEN THE BUN

H & C SLIDER

yellowstone grass fed beef, secret sauce
challah bun, caramelized onions

SMOKED BRISKET SLIDER

house smoked certified angus brisket, spicy slaw
coca cola barbeque sauce, challah bun

BLT

slab bacon, fried egg, butter lettuce
tomato jam, house aioli, farmers bread

CROQUE MADAME

brioche bread, ham, emmental swiss cheese
dijon mustard, mornay sauce, fried egg

SHRIMP PO' BOY

crispy fried gulf prawns, creole mayonnaise
iceberg lettuce, tomato, artisan bun

RANCH FAVORITES

BURRATA CHEESE

marinated tomatoes, basil pesto, estate olive oil
grilled sourdough bread

RAWNOLA

blue majik almond milk, mixed berries, banana
cocoa nibs, coconut, pistacio

CHARCUTERIE PLATE

soppressata, calabrese salumi, parma prosciutto
house mustard, olives, artichokes, grilled bread

PICKLE FRIED CHICKEN & WAFFLES

pickle brined chicken breast, cornmeal waffle
maple mustard drizzle, country gravy

HOUSE SMOKED SALMON & BAGEL

new york style bagel, whipped cream cheese
capers, red onion, soft boiled egg, sliced tomato

Rosé ALL DAY 18PP.

sip on a bottomless glass of rose from the following five selections.

MALENE rose, santa barbara county, california

COMMANDERIE DE PEYRASSOL rose, cotes de provence, france

LA SOLITUDE rose, cotes de rhone, france

DOMAINE GROS NORE rose, bandol, france

TINTERO rosato, italy

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.