



## TACOS (3)

GRILLED FLAT IRON\* \$18  
GRILLED PEPPERS | CREMINI | CARAMELIZED ONION | CHIPOTLE AIOLI

BRAISED CHICKEN \$18  
ROASTED POBLANO | PICKLED SHALLOT | CREAM CHEESE SAUCE

RUBY RED TROUT \$18  
KOHLRABI SLAW | LEMON GARLIC AIOLI

## SALAD

HUCKLEBERRY PEACH \$22  
BIB LETTUCE | PICKLED CUCUMBER |  
RED ONION | FETA | FRUIT VINAIGRETTE

GARDEN \$22  
BUTTER LETTUCE | ENGLISH CUCUMBER |  
CHERRY TOMATO | CARROT | RED  
ONION | CROUTON  
(CHOICE OF BALSAMIC, FRUIT, OR CIDER VINAIGRETTE,  
BUTTERMILK RANCH, GORGONZOLA DRESSING)

ADD: STEAK \$15

CHICKEN \$10

TROUT \$12

## SOUP

THREE SISTERS VEGETABLE  
SQUASH | GREEN BEAN | CORN |  
TOMATO BROTH

SOUP DU JOUR  
CUP - \$10 BOWL - \$15

## SANDWICHES

*WITH CHOICE OF SIDE*

BISON FRENCH DIP*	\$30
GRUYERE   RAIFORT CRÈME   THYME JUS   AMOROSO ROLL	
LOCAL BEEF BURGER*	\$29
½ LB REMINISCE RANCH PATTY   TOMATO BACON JAM   BEEHIVE CHEDDAR	
CHICKEN BACON RANCH	\$25
GRILLED RED BIRD CHICKEN   APPLE SMOKED SLAB BACON   HAVARTI	
IDAHO TROUT	\$25
TEMPURA RAINBOW TROUT   LEMON DILL TARTER	
SILVER STREAM TOMATO	\$24
GRILLED SOURDOUGH   FRESH MOZZARELLA   BLACK PEPPER AIOLI	

## SIDES - \$10

### GARDEN SALAD

BUTTER LETTUCE | ENGLISH CUCUMBER | CHERRY TOMATO | CARROT | RED  
ONION | CROUTON

(CHOICE OF BALSAMIC, FRUIT, OR CIDER VINAIGRETTE, BUTTERMILK RANCH, GORGONZOLA DRESSING)

FRENCH FRIES  
ROASTED TOMATO AIOLI

KETTLE CHIPS  
SCALLION CRÈME

SUPER FOOD COLE SLAW  
BRUSSEL SPROUT & KOHLRABI

<u>JENNY LAKE CHEESE CAKE</u>	\$16
HUCKLEBERRY COMPOTE   MINT CHANTILLY	

<u>CHOCOLATE CHUNK COOKIES</u> (3)	\$12
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<u>CREAM &amp; SUGAR ICE CREAM</u> PER SCOOP	\$6
HUCKLEBERRY	
VANILLA BEAN	
CHOCOLATE	

*Chef Jędędiah Dżimiera C.C.C*

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 20% gratuity is automatically added to parties of 8 or more