



## TACOS (3)

GRILLED FLAT IRON\*

\$19

GRILLED PEPPERS | CREMINI | CARAMELIZED ONION | CHIPOTLE AIOLI

BRAISED CHICKEN

\$19

ROASTED POBLANO | PICKLED SHALLOT | HERBED CREAM CHEESE CREMA

RUBY RED TROUT

\$19

KOHLRABI SLAW | LEMON GARLIC AIOLI

## SALAD

HUCKLEBERRY PEACH \$23

BIB LETTUCE | PICKLED CUCUMBER |  
RED ONION | FETA | STONE FRUIT  
VINAIGRETTE

GARDEN \$22

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

(CHOICE OF BALSAMIC, STONE FRUIT, CARAMELIZED RED  
ONION OR CIDER VINAIGRETTE, BUTTERMILK RANCH)

ADD: WAGYU STEAK \$16

BRINED CHICKEN \$11

RUBY RED TROUT \$13

## SOUP

SOUP DU JOUR

CUP - \$11 BOWL - \$16

## SANDWICHES

*WITH CHOICE OF SIDE*

BISON FRENCH DIP*	\$31
GRUYERE   RAIFORT CRÈME   THYME JUS   AMOROSO ROLL	
LOCAL BEEF BURGER*	\$30
½ LB REMINISCE RANCH PATTY   TOMATO BACON JAM   BEEHIVE CHEDDAR	
CHICKEN BACON RANCH	\$26
GRILLED RED BIRD CHICKEN   APPLEWOOD SMOKED SLAB BACON   HAVARTI	
IDAHO TROUT	\$26
TEMPURA RAINBOW TROUT   LEMON DILL TARTAR	
SILVER STREAM TOMATO	\$26
GRILLED SOURDOUGH   FRESH MOZZARELLA   BLACK PEPPER AIOLI	

## SIDES - \$11

### GARDEN SALAD

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

(CHOICE OF BALSAMIC, STONE FRUIT, CARAMELIZED RED ONION OR CIDER VINAIGRETTE, BUTTERMILK RANCH)

FRENCH FRIES  
ROASTED TOMATO AIOLI

KETTLE CHIPS  
SCALLION CRÈME

SUPER FOOD COLE SLAW  
BRUSSEL SPROUT & KOHLRABI

JENNY LAKE CHEESE CAKE \$17  
HUCKLEBERRY COMPOTE | MINT CHANTILLY

CHOCOLATE CHUNK COOKIES (3) \$13

CREAM & SUGAR ICE CREAM PER SCOOP \$7  
HUCKLEBERRY  
VANILLA BEAN  
CHOCOLATE

*Chef Graham Anderson*

\*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. Split plate fee of \$8 applies to entrees that include sides.