

## **FLAT BREAD**

| GRILLED FLAT IRON*  GRILLED PEPPERS   CREMINI   CARAMELIZED ONION    SMOKED PROVOLONE | \$22 |
|---|------|
| CHICKEN BACON   AVOCADO   ROASTED RED PEPPER   CHIPOTLE RANCH                         | \$20 |
| CAPRESE<br>TOMATO   MOZZARELLA   BALSAMIC ARUGULA                                     | \$17 |
| WILD MUSHROOM RICOTTA   CRISPY SHALLOT   CIPOLLINI                                    | \$17 |

# **SALAD**

GRILLED STEAK OR CHICKEN\* \$30 ROMAINE | AVOCADO | CHERRY TOMATO | MOZZARELLA | OAK AGED BALSAMIC

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

TROUT \$25
MIXED GREENS | RED ONION | LARDONS | 7 MINUTE EGG | CIDER VINAIGRETTE

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

### SOUP

BISON CHILI
BRAISED SHORT RIB JUS | BEAN
MEDLEY| CHIPOTLE PEPPER
CUP - \$15 BOWL - \$20

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

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

# **SANDWICHES**

| WITH CHOICE OF SIDE   |                    |
|---|--------------------|
| ELK BURGER*   | \$30               |
| PORK BELLY   MEYER LEMON RELISH   PEPPER JACK   |                    |
| LOCAL BEEF BURGER*  | \$27               |
| ½ LB. SNAKE RIVER FARM WAGYU   CHOICE OF GRUYERE, CHEDDAR, PROVOLO<br>ADD BACON \$2                 | ONE                |
| CHICKEN ARTICHOKE<br>RED BIRD CHICKEN   BASIL PESTO   HEIRLOOM TOMATO   HAVAR                       | <b>\$25</b><br>.TI |
| IDAHO TROUT   | \$25               |
| TEMPURA RAINBOW TROUT   LEMON DILL TARTER   |                    |
| SUMMER VEGETABLE  | \$24               |
| PITA   RED PEPPER   PORTABELLA   SQUASH   WHITE BEAN  |                    |
| <u>SIDES</u> - \$12   |                    |
| GARDEN SALAD BUTTER LETTUCE   ENGLISH CUCUMBER   CHERRY TOMATO   CARRO                              | YT I R FIY         |
| ONION   CROUTON  (CHOICE OF BALSAMIC, FRUIT, OR CIDER VINAIGRETTE, BUTTERMILK RANCH, GORGONZOLA DRE |                    |
| FRENCH FRIES COLE SLAW  | 2011 (4)           |
| ROASTED TOMATO AIOLI KOHLRABI & BRUSSEL SPROU   | T                  |
| BROWN BUTTER POPCORN PARMESAN & THYME   |                    |
| <u>DESSERTS</u>   |                    |
| TRAIL MUNCH   | \$15               |
| BROWN BUTTER POPCORN   CARAMEL   MILK CHOCOLATE   | ΨΙΟ                |
| CHOCOLATE CHUNK COOKIES (3)   | \$12               |
| CREAM & SUGAR ICE CREAM PER SCOOP   | \$10               |
| HUCKLEBERRY   |                    |
| VANILLA BEAN  |                    |

**CHOCOLATE** 

Chef Jedediah Dzímíera 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