



## TAKE-OUT MENU

**Brussels Sprouts**, Toasted Garlic, Sea Salt, Olive Oil 7

**Smoked Pork Belly**, Barrel Aged Maple, Arugula 8

**Winter Squash Soup**, Brassaica, Pepitas 10

**Butter Lettuce**, Gorgonzola, Fennel, House Cured Bacon, Maple Pecans 13

**Caesar**, Organic Romaine, Parmigiano-Reggiano, Herb-Garlic Croutons 13

**New Orleans BBQ Shrimp**, Rosemary, Garlic, Worcestershire, Lemon, Parsnips, Arugula  
14

**Pulled Pork Sandwich**, Brulee Tomato BBQ, Cabbage Slaw, *Choice of Side Caesar/Soup* 14

**Wagyu Beef Burger**, Vermont Cheddar, Mustard Seed, Onion Confit, *Choice of Side Caesar/Soup* 15

**Bison Pasti**, Bison Meat Pies, Shiitakes, Roast Garlic, Carrots, Parsnips 15

**Wagyu Beef Skirt Steak**, Sea Salt-Herb Crust, Balsamic, Potato Hash, Spinach 15

**Elk Stroganoff**, Penne, Mushrooms, Capers, Rosemary, Crème Fraiche 16

### Pizzas:

*All Pizzas made with Olive Oil Poached Tomato Sauce & 24-month aged Parmigiano-Reggiano*

**Fresh Mozzarella**, Roast Garlic, Basil 11

**Duck Prosciutto**, Montana Goat Cheese, Thyme 12

**Delicata Squash**, Housemade Ricotta, Spinach, Castelvetro Olives, Sage 13

**Andouille Sausage**, Manchego, Kalamata Olives, Arugula 14

### Features:

**Alaskan Halibut**, Pistachio-Lime Butter, Sun Dried Tomatoes, Dill Pollen, Parsnips,  
Arugula 34

**Wagyu Beef Short Ribs**, Tasso, Oyster Mushrooms, Bordelaise, Bone Marrow, Parsnips,  
Spinach 38

### Desserts:

**Dark Chocolate and Flathead Cherry Bread Pudding**, Cherry Sabayon 10

**Huckleberry Tart**, Lemon Crème Fraiche, Mint Crystals 10