



TAKE-OUT MENU

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

Smoked Pork Belly, Barrel Aged Maple, Arugula 8

Tomato-Basil Soup, Cucumber, Fennel Pollen 10

Butter Lettuce, House Cured Bacon, Mustard Seed, Fennel, Tomato Oil, Pinenuts,
Nutritional Yeast 13

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

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

Crawfish Cakes, Basil Aioli, Fennel, Arugula. 15

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

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

Housemade Ricotta, Spinach, Castelvetrano Olives, Sage 13

Andouille Sausage, Vermont Cheddar, Kalamata Olives, Arugula 14

Features:

Alaskan Halibut, Pistachio-Lime Butter, Sun Dried Tomatoes, Capers, Dill Pollen,
Parsnips, Arugula 32

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