



## SNUG BAR MENU

**Brussels Sprouts**, Toasted Garlic, Sea Salt, Olive Oil 8

**Smoked Pork Belly**, Barrel Aged Maple, Arugula 9

**Tomato-Basil Soup**, Cucumber, Fennel Pollen 10

**Butter Lettuce**, House Cured Bacon, Mustard Seed, Fennel, Tomato Oil, Pinenuts,  
Nutritional Yeast 14

**Caesar**, Organic Romaine, Parmigiano-Reggiano, Herb-Garlic Croutons 14

**New Orleans BBQ Shrimp**, Rosemary, Garlic, Worcestershire, Lemon, Parsnips 15

**Crawfish Cakes**, Basil Aioli, Fennel, Arugula 16

**Pulled Pork Sandwich**, Brulee Tomato BBQ, Cabbage Slaw, *Choice of Side Caesar/Soup* 15

**Wagyu Beef Burger**, Vermont Cheddar, Mustard Seed, Onion Confit, *Choice of Side  
Caesar/Soup* 16

**Wagyu Beef Skirt Steak**, Sea Salt-Herb Crust, Balsamic, Potato Hash, Spinach 16

**Elk Stroganoff**, Penne, Mushrooms, Capers, Rosemary, Crème Fraiche 17

### Pizzas:

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

**Fresh Mozzarella**, Roast Garlic, Basil 13

**Duck Prosciutto**, Montana Goat Cheese, Thyme 14

**Housemade Ricotta**, Spinach, Castelvetrano Olives, Sage 14

**Andouille Sausage**, Vermont Cheddar, Kalamata Olives, Arugula 15

### Features:

**Alaskan Halibut**, Pistachio-Lime Butter, Sun Dried Tomatoes, Capers, 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

**Please visit our bartender to place a food or drink order!**

*All items on Snug Menu available for take-out, with a 5% take-away charge*