

## Starters

WARM BREAD <b>V</b> Apple Butter   Sourdough	<b>12</b>
WARM BEER-CHEESE DIP <b>V</b> Pretzel Bites   Whole-Grain Mustard   House Pickles	<b>16</b>
HOUSE WINGS <b>GF</b> Huckleberry BBQ or Dry Rub Celery   Carrot Served with Ranch or Blue Cheese	<b>19</b>
BISON & CHORIZO QUESADILLA Salsa   Corn Salsa   Sour Cream	<b>19</b>
VEGGIE BOARD <b>V</b> Seasonal Vegetables   Pickled Vegetables Smoked Paprika Yogurt Dip   Great Northern Bean Dip   Served with Herbed Crackers	<b>16</b>
ROASTED CORN CHOWDER <b>GF, V</b> Green Onion   Smoked Paprika   Corn Salsa Cup   Bowl	<b>8</b> <b>12</b>

## Salad & Sandwiches

Add grilled chicken	<b>7</b>
Add falafel	<b>6</b>
HOUSE SALAD <b>V</b> Mixed Greens   Pumpkin Seeds   Croutons   Cherry Tomato Red Onion   Cucumber Choice of Ranch, Blue Cheese, Balsamic Vinaigrette, or Huckleberry Vinaigrette Starter   Full	<b>9</b> <b>15</b>
APPLE & GOAT CHEESE SALAD <b>GFA</b> Arugula   Pecans   Goat Cheese   Apple   Dried Cherry Red Onion   Maple Vinaigrette Starter   Full	<b>10</b> <b>18</b>
SOUTHWEST BISON SALAD <b>GF</b> Taco Shell Bowl   Chopped Romaine Spiced Ground Bison   Black Beans   Corn   Tomato   Avocado   Lime-Cilantro Dressing	<b>19</b>
CRANBERRY TURKEY SALAD SANDWICH <b>GFA</b> Lettuce   Tomato   Brioche Bun	<b>17</b>
FALAFEL WRAP <b>V</b> Red Pepper Hummus   Arugula   Tzatziki Tomato   Cucumber   Pickled Red Onion Feta   Naan	<b>18</b>

Our culinary team would like to thank Montana Coffee Traders, Birch Creek Hutterite Colony Farms, and our local apiaries and grain farms for producing the highest quality local products we proudly use in our restaurant.

An 18% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.

**GF** Gluten Friendly    **GFA** Gluten Friendly Available    **DF** Dairy Free    **VE** Vegan    **V** Vegetarian

## Handhelds

All Served with House Kettle Chips

Upgrade to Fries or a Side Salad **3.5**

Add Bacon | Guacamole | Fried Egg |  
Angus Patty

**BISON BURGER GFA 26**  
Swiss | Huckleberry Aioli  
Arugula | Tomato | Brioche Bun

**AMERICAN WAGYU BURGER GFA 21**  
American Cheese | Pickles | Special Sauce  
Lettuce | Tomato | Onion | Brioche Bun

**STEAK SANDWICH GFA 28**  
Thinly Sliced Steak, Cooked Medium Rare  
Creamy Horseradish | Arugula | Ciabatta

**FRIED GREEN TOMATO BLT GFA 18**  
Pesto Aioli | Bacon Jam | Bacon |  
Roasted Tomato | Arugula | Ciabatta

**GRILLED CHICKEN SANDWICH 20**  
**GFA**  
Lemon Aioli | Roasted Tomato | Arugula |  
Provolone Cheese | Ciabatta

**PULLED PORK SANDWICH DF 18**  
Huckleberry BBQ | Slaw | Brioche Bun

**PORTOBELLO MELT V, GFA 17**  
Grilled Portobello | Provolone |  
Caramelized Onion | Arugula | Ciabatta

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SOUTHWEST BISON SALAD <b>GF</b> Taco Shell Bowl   Chopped Romaine   Spiced Ground Bison   Black Beans   Corn   Tomato   Avocado   Lime-Cilantro Dressing	<b>19</b>
BISON BURGER <b>GFA</b> Swiss   Huckleberry Aioli   Arugula   Tomato   Brioche Bun	<b>26</b>
FALAFEL WRAP <b>V</b> Red Pepper Hummus   Arugula   Tzatziki   Tomato   Cucumber   Pickled Red Onion   Feta   Naan	<b>17</b>

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## Mains

<p>ROASTED HALF CHICKEN <b>GF</b> <b>34</b>            Chicken Demi   Wild Rice              Seasonal Vegetables</p>	<p>8oz BISTRO STEAK <b>GF</b> <b>38</b>            Brown Butter Mashed Potatoes              Chimichurri   Roasted Vegetables              Herb Butter</p>
<p>12oz RIBEYE <b>GF</b> <b>68</b>            Mashed Potatoes   Herb Butter              Red Wine Reduction   Seasonal Vegetables</p>	<p>BISON MEATLOAF <b>GF</b> <b>32</b>            Mashed Potatoes   Tomato Gravy              Seasonal Vegetables</p>
<p>RAINBOW TROUT <b>GF</b> <b>35</b>            Wild Rice   Herb Butter   Lemon              Seasonal Vegetables</p>	<p>BRAISED SHORT RIB PASTA <b>38</b>            Pappardelle   Marsala Wine   Tomato              Peas   Mushroom Basil   Parmesan</p>
<p>12oz PORK CHOP <b>GF, DF</b> <b>36</b>            Roasted Potatoes   Huckleberry Pan Sauce            Seasonal Vegetables</p>	<p>PESTO PAPPARDELLE <b>V</b> <b>30</b>            White Beans   Spinach   Cherry Tomatoes              Sun-Dried Tomato Pesto   Lemon Zest              Parmesan</p>

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**VEGGIE BOARD V** **16**  
 Seasonal Vegetables |  
 Pickled Vegetables |  
 Smoked Paprika Yogurt Dip |  
 Great Northern Bean Dip |  
 Served with Herbed Crackers

**HOUSE WINGS GF** **19**  
 Huckleberry BBQ or Dry Rub  
 Celery | Carrot  
 Served with Ranch or Blue Cheese

**BISON NACHOS** **16**  
 Bison Chorizo | Black Beans |  
 Shredded Cabbage | Pico de Gallo |  
 Shredded Cheddar | Pickled Jalapenos |  
 Cilantro | Lime | Creamy Horseradish  
 Drizzle | Served Over Tortilla Chips

**WARM BEER-CHEESE DIP V** **16**  
 Pretzel Bites | Whole-Grain Mustard |  
 House Pickles

**APPLE & GOAT CHEESE SALAD** **17**  
**GFA**  
 Arugula | Pecans | Goat Cheese | Apple |  
 Dried Cherry | Red Onion |  
 Maple Vinaigrette

Add grilled chicken **7**

Add falafel **6**

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## Entrees

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- BISON NACHOS** **24**  
 Bison Chorizo | Black Beans |  
 Shredded Cabbage | Pico de Gallo |  
 Shredded Cheddar | Pickled Jalapenos |  
 Cilantro | Lime | Creamy Horseradish  
 Drizzle | Served Over Tortilla Chips
- BISON & CHORIZO QUESADILLA** **19**  
 Salsa | Corn Salsa | Sour Cream
- STEAK SANDWICH** **GFA** **28**  
 Thinly Sliced Steak, Cooked Medium Rare  
 Creamy Horseradish | Arugula | Ciabatta
- AMERICAN WAGYU BURGER** **GFA** **21**  
 American Cheese | Pickles | Special Sauce  
 Lettuce | Tomato | Onion | Brioche Bun
- FALAFEL WRAP** **V** **17**  
 Red Pepper Hummus | Arugula | Tzatziki |  
 Tomato | Cucumber | Pickled Red Onion |  
 Feta | Naan

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