

Sharables

*SOUTHERN CHEESE DIP

warm smoked pimento cheese, house saltine crackers, southern style deviled eggs, pickled vegetables \$14 add bone marrow \$10

*BISON TARTARE

quail egg, house crackers \$18

BRUSSELS

miso-maple roasted brussels sprouts, house smoked pork belly, pecan apple butter, reggiano curls, lemon zest \$14

SHRIMP DIP

warm creole shrimp dip, Old Bay house chips \$10

CHILAQUILES

roasted chicken, quail egg, refried white bean, house blue corn tortillas, queso fresco crema \$16

CORNBREAD

hot-honey butter \$4

Entrée

*THE CHEF POT

a daily inspiration, highlighting the tradition of slow cooking meat under low heat to coax deep flavor. Ask your server for more details MP

*PORK CHOP

heritage bone-in pork chop brined in bourbon & cider, charred cabbage & brussels sprouts, pork belly, white bean puree, pork pan jus, pecan-apple butter, pickled apples \$49

DUCK PURLOO

pecan smoked duck breast, wild rice purloo with duck confit, holy trinity, braised collard greens, pot liquor sauce, shallot-cherry gastrique, duck cracklin' \$45

MARKET FISH

basted in charred lemon, garlic, and fine herbs; potato pave-frites, romesco sauce, parsley aioli MP

*BONE-IN MONTANA RIBEYE

20oz ribeye, rosemary butter and marrow baste, duck fat fingerlings, baby carrots, black garlic green beans, grilled mushrooms, demi-glace, red wine gastrique. \$72

DELICATA RAVIOLI

house made ravioli, delicata squash, sage alfredo, herb pisto, crispy sage, parmesan Reggiano \$32 [VEG] option to add protein

SPATCHCOCK POULET

Mary's all-natural ½ chicken, wild rice, baby carrots, black garlic green beans, pan jus \$38

***VENISON RACK**

roasted venison, hibiscus carrot gastrique, fingerlings, white bean puree, roasted brussels salad, heirloom beets \$52

SMASH BURGER

MT angus beef, bacon, cheddar cheese, LT-pickled red onion, fry sauce, Kennebec fries \$25

Soup & Salad

DAILY SOUP \$KP

HOUSE SALAD

arugula and soft greens, parmesan curls, apple, hazelnut, heirloom tomato, pickled red onion, cornbread crouton \$10

Choice of: apple cider vinaigrette, ham hock Dijon vinaigrette, black garlic ranch

WINTER WARMER

shaved brussels sprouts and heirloom carrots, candied pecans, dried apple & cherries, olivebrined feta, crispy house pancetta, hot-honey vinaigrette \$12

SOUTHERN PANZANELLA

cornbread, winter greens, roasted delicata squash, heirloom tomato, pickled red onions, aged cheddar cheese, warm ham hock Dijon vinaigrette \$14

Entree Salad \$24

PROTEIN ADDS: duck confit \$12 I steak tips \$12 I shrimp \$14 I sausage \$14 I pork belly \$15

Happy Hour

DAILY 3-5PM

BEER CHEESE FONDUE

gruyere cheese with local MT beer, baguette \$18 "the works" – apples, crispy potatoes, & beef tips \$10 add crudité \$4

BEEF SLIDERS

2-pack \$10 | 1 4-pack \$17 | 1 6-pack \$25 Cheddar cheese, pickle, house burger sauce

*COLD PLATE

house-smoked sausage, southern deviled egg, pickled beet and carrot tapenade, huckleberry and cherry mostarda, house crackers \$15 I add on bone marrow \$10

CRISPY FISH TEMPURA

big bang slaw, togarashi yogurt \$15

TROUT DIP

smoked trout and egg creme dip, trout roe, Old Bay house-made chips \$12

PIGGY PEPPER POUTINE

pork belly, Ellsworth cheese curds, house gravy, pickled peppers, malted vinegar Kennebec fries

BAM BAM CAULIFLOWER

hot-honey glazed tempura cauliflower, voodoobuffalo seasoning, miso blue cheese \$13

VOODOO FRIES

comeback sauce \$7

20% GRATUITY IS AUTOMATICALLY INCLUDED ON PARTIES
OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our kitchen is a scratch made kitchen, with a majority of our dishes being gluten free and allergen friendly. Please tell your server if you have a dietary or allergy restriction and they can guide you. All our meats are raised by proud premium ranchers in the USA, requests for higher doneness are welcome, though we kindly note that this may affect the quality of your experience. We proudly fry in 100% beef tallow.

Visit our website to check out all our upcoming events at Gallatin River Lodge

