



To Begin

FLAVORS FOR THE TABLE TO SHARE AND EXPLORE

*SOUTHERN CHARCUTERIE 21

Heritage sausage, smoked pimento cheese, mama's deviled eggs, quick pickled vegetables, whiskey-hot honey mustard, house crackers

*KOREAN HOT HONEY CHICKEN 16

Collard green kimchi, bonito flake kewpie, house pickles

*BISON TARTARE 18

Quail egg, house crackers

WILD MUSHROOM BINCHOTAN 18

Ash & fire cabbage, melted leeks, local goat cheese, sourdough crostini

GULF SHRIMP ÉTOUFFÉE 12

Southern heritage grit cake, grilled gulf shrimp etouffee

*EAST MEETS WEST POKE 18 ^[V]

Heirloom rice, tempura mushrooms, radish, cucumber, quick pickled vegetable, nori, cashew-Kewpie mayo. With salmon poke +10 or bison poke +14 | entree 25

FOCACCIA & HOUSE BUTTER 6

Tour the Garden

LIGHT, SEASONAL COMPOSITIONS FEATURING GRL GREENHOUSE INGREDIENTS

GRL HOUSE SALAD 8

pickled red onion, cucumber, heirloom tomato, pecans, focaccia croutons
sesame ginger cashew vinaigrette

KALE MISO CAESAR 12

lacinato kale, garlic chips, egg, parmesan, herb croutons

GARDEN GREEN 12

cucumber, tomato, crispy chick pea, local chevre, sunflower seeds
green goddess dressing

ADD PROTEIN: STEAK TIPS 12, SHRIMP 14, CHICKEN 10 | ENTRÉE SALAD +8



To Our Valued Guests...

To help offset rising operating costs while maintaining the quality of our food and service, a 3% processing fee will be applied to all credit card transactions. This fee is waived for payments made by cash, debit card, or for lodge guests. Thank you for your understanding.

A 20% gratuity is included for parties of six or more | We cook exclusively with 100% beef tallow

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

Our kitchen is scratch-made, with many dishes naturally gluten-free and designed to be allergen-friendly. Please inform your server of any dietary restrictions or allergies, and we will be happy to guide you.

We proudly source our meats from premium ranchers across the United States. While we are happy to prepare items to your preferred temperature, higher levels of doneness may affect the intended quality of the dish.

Compose Your Plate

SELECT A PROTEIN, PAIR SIDES, AND FINISH WITH ENHANCEMENTS

WILD FLATHEAD TROUT chard lemon butter 36

MARY'S CHICKEN BREAST sweet tea brined 32

***BISON BISTRO TENDERLOIN** tallow demi-glace 43



***CHEF'S BUTCHER CUT** serves 2 | 135

SIDES | 6

seasonal green vegetable | young carrots |
red heritage wild rice | pavé frites |
fingerling potatoes bravas | tallow fries

Accountrements

CHIMICHURRI
HERBED BUTTER
WHISKEY BRÛLÉE ONION DEMI
BLACK CURRANT BARBECUE

BONE MARROW BUTTER 6
CREAMED BLUE 4
SAUTEED MUSHROOMS 8
GRILLED GULF SHRIMP 12

GREY CELTIC SALT | RED WINE SALT
HERBED SALT & PEPPER
SALT FLIGHT 6

From The Chef

COMPOSED PLATES HIGHLIGHTING MONTANA'S PREMIUM RANCHES, WATERS, AND GROWERS

***N.Y. STRIP | MARBLE FARMS, MT 78**

14 oz Montana wagyu, melted leeks, sumac and honey O.G. young carrots,
pave frites, wild mushroom butter, whiskey brûlée onion demi-glace

***SPANISH IBERICO PORK HANGER STEAK 52**

Legume & potato-allium, grilled peach pico de gallo, chick peas, black currant barbeque sauce

***PITMAN FARMS DUCK BREAST 43**

Miso-green tea brined duck, heirloom fried rice, fire & ash cabbage, house yum-yum sauce, green onion



***CHEF POT MP**

Slow-crafted daily, inspired by tradition and the moment

WILD ALASKAN HALIBUT 45

Heirloom tomato nagé, succotash giardiniera, sauce américaine,
potato fondant, lemon

WILD MUSHROOM CARMELLE 32

House pasta, roasted fennel-black garlic velouté,
lemon-pepitas pesto, ricotta

ADD PROTEIN: STEAK TIPS 12, SHRIMP 14, CHICKEN 10

SMASH BEEF BURGER 28

bacon, cheddar, LTO, fry sauce & tallow fries

**EXECUTIVE
CHEF**

Tray Mathis

**RESIDENT
SOMMELIER**

Nicholas Bromund