



May Takeout Menu
406.837.2720

CASUAL/STARTERS

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Mike's Chicken Sandwich

Shredded herbed chicken, kalamata tapenade, mixed greens, parmesan crisp on sourdough + side
\$10

Salmon Salad Sandwich

Salmon mixed with cream cheese and dill, mixed greens, red wine vinaigrette drizzle on sourdough + side
\$11

Codi's Brie and Olive Bread Sandwich

Sliced brie, heirloom tomatoes, roasted red peppers, avocado spread, mayo and Dijon on homemade olive bread + side
\$12

Choice of Sides: Farro Fruit Salad or Crudité with Tzatziki

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Charcuterie and Cheese

Tucker Family Farm cheese selection, assorted house pickled vegetables, cornichons, olives and homemade pink salt crackers
\$16

Grilled Veggies

Cast iron grilled local seasonal vegetables, roasted garlic, black garlic, basil oil, fermented celery, asparagus and carrot powder
\$14

Peppers and Elk

Shishito peppers charred and tossed with local elk sausage and sesame sriracha
\$12

Burrata

Burrata, mixed cherry tomatoes, basil, reduced balsamic sauce, olive oil snow
\$13

Gazpacho

Roma tomatoes, cucumber, garlic, red pepper, topped with lime, chive creme
\$9

SALADS

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Salads come with homemade focaccia

Warm Brussel Sprout Salad

Shaved Brussel sprouts, dates and pickled red onions, tossed in champagne vinaigrette
\$10

Red Oak Lettuce Salad

Red oak lettuce, apple vinaigrette, blueberry, grapes, goat cheese, pickled Fresno peppers, candied walnut
\$11

Summer Salad

Green leaf lettuce, poppyseed vinaigrette, sliced strawberries, shaved red onions, toasted almonds
\$12

Arugula and Poached Egg Salad

Arugula tossed in apple cider Dijon vinaigrette, topped with cooked asparagus, caramelized onions, toasted pine nuts, chopped bacon, shaved parmesan, with two poached eggs on the side
\$12

Goat Cheese and Walnut Salad

Mixed greens tossed in huckleberry balsamic dressing, topped with toasted breaded herbed goat cheese medallions and candied walnuts
\$12

DINNER

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Served with our homemade focaccia.

Cedar Roasted Salmon, Citrus Forbidden Rice, Asparagus, Grilled Lemon
\$30

Beef Tenderloin, Stuffed Russet Potato, Bacon Cauliflower and Brussel Sprouts
\$38

Six Vanilla Butter Black Tiger Shrimp, Sesame Jasmine Rice, Amaretto Blood Orange Beurre Blanc, Mushrooms and Fried Leek
\$26

Red Thai Curry, Red Peppers, Summer Squash, Jasmine Rice, Toasted Sesame Seeds
\$15

Angel Hair Piemontesi, Olive Oil, Spinach, Sun Dried Tomatoes, Pecorino
\$17

Lamb Loin, Lemon Mint Cous Cous, Mango, Chimichurri Sauce, Spiced Chickpeas
\$32