Lunch

Appetizers

Crudité raw assorted vegetables, hummus, ranch Charcuterie Board chef's cheese selection, cured meat, chili-garlic honey, sourdough* Elk Nachos elk chili, cheddar, pico de gallo, guacamole, sour cream Baja Style Tacos tempura shrimp, coleslaw, flour tortilla, chipotle aioli Chicken Wings choice of bbq, buffalo, garlic sauce Fondue swiss blend, apple, pickled vegetables, sourdough *caribou sausage 10, ribeye* 25*

Soups & Salads

Butternut Squash Soup candied pepita, apple, chili oil
Chicken Soup rice, chickpea, cilantro, chili oil
Winter Greens pickled blueberry, blue cheese, walnuts, huckleberry vinaigrette
House Salad apple, carrot, cucumber, radish, celery, banyuls vinaigrette
Caesar romaine, cress, sourdough, avocado, parmesan
Roasted Pumpkin pepitas, feta, charred onion, pomegranate, kale, pickled celery
anchovies 8, crispy tofu 10, chicken breast 12, garlic shrimp 15, grilled steak 20*, grilled salmon 20

Sandwiches

Vegan Burger mushroom duxelles, red cabbage, cheddar lettuce Grilled Vegetable Ciabatta spinach, feta, pesto, kalamata, aioli Chicken Club bacon, avocado, pickled onion, tomato, aji verde Monte Cristo ham, swiss blend Double Smash Burger bacon, cheddar, lettuce, red onion, smoked onion aioli*

Entrees

Parsnip Risotto lardon, mushroom, lemon, chili oil
Housemade Fettuccine duck confit, pine nuts, butternut, sage, Tony's flower cheese,
Ora King Salmon hasselbackpotato, broccolini, eggplant, black lentil, tamarind*
Pork Ribs pomme purée, coleslaw, whiskey huckleberry bbq
Beef Bowl ribeye, cucumber, radish, onion, tomato, black garlic vinaigrette*

Sides

House Salad	
Sweet Potato Fries	

Spinach Fries Avocado Truffle Fries

executive chef | Manuel Fernandez *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. our menus may contain allergens. if you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order.