



SMALL PLATES

Skillet Seared Crab Cakes
shallot dill pickle tartar sauce 11.90

NOLA BBQ Shrimp
smoked gouda polenta 12.50

Creamy Tomato Soup
grilled baguette, parmesan, basil oil 5.90

SALADS

Ellie's Salad
romaine lettuce, grape tomatoes, red onions, artichoke hearts,
provolone cheese, sweet and sour dressing 8.50

Shaved Brussels Sprouts & Greens Salad
smoked bacon, grape tomatoes, blue cheese vinaigrette 8.90

Mixed Field Greens
red onion, crouton, red wine herbal vinaigrette 5.50

LARGE PLATES

Crab & Bacon Stuffed Rainbow Trout
sherry browned butter, asparagus 27.50 / Sm 18.90

Pan Seared Buttonwood Farm Chicken
smoked bacon mushroom duxelles, truffle roasted fingerlings, broccolini,
whipped rocquefort butter 18.50

Rosemary & Red Wine Braised Pot Roast
naturally raised beef chuck roast slowly braised
in red wine, rosemary, carrots, onions and celery,
served on smoked gouda polenta 19.90

Grilled Honey Soy Glazed Salmon
ginger scallion aioli, roasted fingerlings,
green beans 23.50 / Sm 15.50

=Vegetarian =Gluten Free =Available Gluten Free



specials

House Made Salmon Pastrami
pickled red onions, whole grain mustard, cream cheese
spread, breadsmith's everything bagel slices 10.90

Charred Shishito & Pumpkin Ribeye Chili
red and black beans, scallion corn bread 6.90

Creamy Potato & Artichoke Soup
sliced scallions 5.90

Gumbo Risotto Cakes
trinity vegetables, shrimp, andouille, cajun cream sauce 10.90

specials

Roasted Pear & Grilled Kale Salad
field greens, dried cherries, toasted pumpkin seeds,
goat cheese, dijon vinaigrette 10.50

Grilled Local Apple & Smoke Walnut Salad
field greens, herbed quark cheese, maple dijon vinaigrette 9.50

specials

Salmon & Bangs Island Mussel Capellini Pasta
garlic tomato sauce, kalamata olives, capers 19.50

Grilled Ten Ounce Ribeye & Shrimp
toasted garlic crab butter, grilled asparagus,
horseradish roasted potatoes 34.90

Braised Lamb Pappardelle Pasta
fennel braised lamb, ozark forest mushrooms,
spinach, caramelized onions, feta cheese 19.90

Pepita Encrusted Butternut Squash
cardamom rice, curried mushrooms, pomegranate
vinaigrette 16.90

Big Sky
Cafe



FOR SHARING

Roasted Cauliflower & Cheese Gratin
shallots, roasted garlic, gruyere, prairie breeze
cheddar, buttered pinko crumbs 7.90

Maple Mashed Sweet Potatoes
basil butter, toasted pecans 6.90

Cheddar Cheese Macaroni
fresh sage, smoked bacon, toasted panko 7.50

Truffle Roasted Root Vegetables
carrots, sweet potato, beets, turnips,
golden raisins, goat cheese 7.50

SANDWICHES

choice of creamy kale slaw, sliced green apples,
or roasted fingerlings

Big Sky Blue Cheese Burger
naturally raised beef, melted blue cheese, arugula, tomato,
balsamic reduction, brioche bun 13.90

Prairie Breeze Cheddar Bacon Burger
naturally raised beef, bacon, cheddar cheese,
arugula, tomato, brioche bun 13.50

Brined Turkey Breast & Fontina Cheese Melt
smoked bacon, avocado mayo, pea shoots,
breadsmith's sour dough 13.50

Quinoa & Lentil Burger
smoked mushrooms, fontina cheese, harissa aioli, arugula,
tomato brioche bun 12.90

Roasted Cauliflower Cheddar Grilled Cheese
Prairie Breeze and sharp cheddar cheeses, fresh spinach,
red chili mayo 12.50

Grilled Blackberry BBQ Glazed Salmon Sandwich
curry aioli breadsmith brioche bun 14.50

Buttonwood Chicken & Gruyere Cheese
smoked mushroom duxelles, truffled parmesan aioli 13.50

This menu introduced with pride by Chef Dominic Weiss
and the Big Sky Culinary Team on Jan 7th, 2021

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.





WHITES

S Vino Pinot Grigio Columbia Valley, WA '18	36	9.5
S Hobo Wine Co. Folk Machine "White Light" California '18	38	
S Cannonball Sauvignon Blanc North Coast, CA '19	38	9.5
S Elk Cove Pinot Blanc Willamette, OR '19	44	
S Writer's Block Roussanne California '16	40	
S Havenscourt Chardonnay Lodi, CA NV	32	8
S Verraco Ridge Chardonnay Monterey, CA '17	38	9
OS Replica Chardonnay Central Coast, CA '19	42	
S L' Ecole Chenin Blanc Columbia Valley, WA '18	42	

SPARKLING

Diver Sparkling Brut CA NA <i>Chard / Gewurtztraminer / Sauv Blanc</i>	40	
Covides "Elocuente" Brut <i>Cava Blend</i> Penedes, ESP	32	8
Jeio Prosecco, ITA '17	36	8.5

ROSÉ

S Underground Wine Project "Mr. Pink" Columbia Valley, WA '19	36	9
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REDS

Pavette Pinot Noir Napa, CA '19	36	9
S Foris Pinot Noir Rogue Valley, OR '18	44	
S Winc Wine Co. "Funk Zone" Sirah Central Coast, CA '18	40	
O Cycles "Gladiator" Merlot California '17	34	
S Peirano Estates Zinfandel Lodi, CA '15	38	9.5
Thomas Fogarty "Skyline" Artisan Red Lodi, CA '16	38	
S Carlos Basso "Dos Fincas" Malbec Mendoza, ARG '18	38	9
S Havenscourt Cabernet Sauvignon Lodi, CA NV	32	8
"Oddlot" Cab Sauvignon/Syrah Monterey, CA '18	38	
Haraszthy Family Cellars "Bearitage" Petite Sirah Lodi, CA '15	38	9.5
S Daou "Pessimist" Red Paso Robles, CA '17	42	
S Shannon Ridge Petite Sirah Lake County, CA '18	44	

FLIGHTS

AUTUMN WHITES

flight three half glasses **13**

Cannonball Sauvignon Blanc North Coast, CA 19
Havenscourt Chardonnay Lodi, CA NV
Verraco Ridge Chardonnay Monterey, CA '17

FALL FORWARD

flight three half glasses **13**

Pavette Pinot Noir Napa, CA '19
Peirano Estates Zinfandel Lodi, CA '15
Haraszthy Family Cellars "Bearitage" Petite Sirah Lodi, CA '15

MORNING AFTER

Big Sky Bloody Marys 25 32 ounces of vodka, doublestar farms tomato juice, big sky spices
Strawberry Orange Mimosas 22 32 ounces of strawberry orange juice + one bottle of "elocuente brut" cava blend



BATCH IS BETTER

Maple Port Old Fashioned 9.90 <i>kentucky bourbon, ruby red port, raber's sugarbush maple syrup, bitters</i>
Orange Blueberry Mulled Wine 9.90 <i>red wine, blueberry, orange, cloves, cinnamon, served warm</i>
Harvest Cider Sangria 10.50 <i>white wine, apple cider, apples, pears, clove, anise, cinnamon, cranberry</i>
Violet Cosmo 9.90 <i>absolut citron, creme de violette, white cranberry, lime</i>
Filmore Fellow 10.00 <i>union horse rye, dolin rouge vermouth, orange bitters</i>

CRAFT BEERS

Oskar Blues "Mama's Little Yellow Pils" 6.50
Stella Artois 6
Founders All Day IPA 6.50
Urban Chestnut Class #6 Commerative Lager for Stan Musial (Stan the Can) 8
Logboat Brewing Co. "Dark Matter" Wheat Porter 6.5
Wellbeing Brewing Hellraiser 5

