



## SMALL PLATES

**Skillet Seared Crab Cakes**  
*shallot dill pickle tartar sauce 11.90*

**Ozark Forest Mushroom Bruschetta**  
*sautéed mixed mushrooms, roast garlic, white wine butter sauce, grilled baguette, pea shoots 9.50* V

**NOLA BBQ Shrimp**  
*smoked gouda polenta 12.50* G

**Creamy Tomato Soup**  
*grilled baguette, parmesan, basil oil 5.90* V A

## SALADS

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

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

**Mixed Field Greens**  
*red onion, crouton, red wine herbal vinaigrette 5.50* V A

## LARGE PLATES

**Pan Seared Rainbow Trout**  
*green beans, grape tomatoes, smoked pear vinaigrette, goat cheese 25.50 / Sm 17.90* G

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

**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* G

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

## specials

**Cheddar Leek Potato Cakes & Chipotle Grilled Shrimp**  
*peppered bacon, BBQ sour cream 11.50*

**Coconut Curry Butternut Squash Soup**  
*basil infused olive oil 5.90* V G

**Roasted Carrot & Lentil Soup**  
*with grilled kale 5.90* V G

**Bangs Island Mussels**  
*fresh herb white wine butter broth, grilled baguette 12.50* A

## specials

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

**Bacon & Eggs Spinach Salad**  
*spinach, hard cooked egg, smoked bacon, gruyere cheese, caramelized onion vinaigrette 10.90* G

**Grilled Green Bean Salad**  
*smoked bacon, red onion, cherry tomatoes, creamy parmesan dressing, asiago 9.50* G

## specials

**Shrimp & Roasted Spaghetti Squash**  
*blistered tomatoes, capers, roasted garlic tomato sauce 22.90 / sm 14.50* G

**Butternut Squash & Local Apple Risotto**  
*cranberries, grilled kale, toasted pumpkin seeds, farm fresh quark cheese 17.90* V G

**Grilled Yellowfin Tuna Romesco**  
*tomatoes, garlic, almond, red pepper sauce; wilted rainbow chard, smashed potatoes 25.50 / sm. 17.50* G

**Creamy Chicken & Mushroom Fettuccini**  
*buttonwood farms chicken, whole wheat fettuccini, asparagus, radicchio 18.50* A

## FOR SHARING

**Sweet Potato & Goat Cheese Au Gratin**  
*smoked gouda, curry aioli 7.90* V G

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

**Baked Kale Chips**  
*lemon juice, parmesan 3.90* V G

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

**Sweet & Sour Roasted Brussels Sprouts**  
*pancetta, pine nuts, feta cheese 7.50* G

## SANDWICHES

*choice of creamy kale slaw, kale chips or roasted fingerlings*

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

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

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

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

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

This menu introduced with pride by Chef Dominic Weiss and the Big Sky Culinary Team on Oct 15, 2020

V=Vegetarian G=Gluten Free A=Available Gluten Free



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





## WHITES

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

## SPARKLING

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

## ROSÉ

<b>S</b>	<b>Underground Wine Project "Mr. Pink"</b> Columbia Valley, WA '19	36	<b>9</b>
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## REDS

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

## FLIGHTS

### AUTUMN WHITES

*flight* three half glasses **13**

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

### FALL FORWARD

*flight* three half glasses **13**

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

### FALL-TAILS

<b>Orange Brandy Toddy</b> <b>9.90</b> <i>aged brandy, numi orange spiced tea, honey, orange bitters, orange zest</i>
<b>Autumnal Equinox</b> <b>10.90</b> <i>plantation dark rum, simple syrup, lime, allspice</i>



## BATCH IS BETTER

<b>Derby Old Fashioned</b> <b>10.50</b> <i>slushy for the barrel aged lovers; kentucky bourbon, ginger beer, morello cherries, orange</i>
<b>Orange Blueberry Mulled Wine</b> <b>9.90</b> <i>red wine, blueberry, orange, cloves, cinnamon, served warm</i>
<b>Harvest Cider Sangria</b> <b>10.50</b> <i>white wine, apple cider, apples, pears, clove, anise, cinnamon, cranberry</i>
<b>Violet Cosmo</b> <b>9.90</b> <i>absolut citron, creme de violette, white cranberry, lime</i>
<b>Filmore Fellow</b> <b>10.00</b> <i>union horse rye, dolin rouge vermouth, orange bitters</i>

## 6 BEERS + 1 CIDER

<b>Oskar Blues</b> <b>"Mama's Little Yellow Pils"</b> <b>6.50</b>
<b>Stella Artois</b> <b>6</b>
<b>Founders All Day IPA</b> <b>6.50</b>
<b>Urban Chestnut Class #6</b> Commerative Lager for Stan Musial (Stan the Can) <b>8</b>
<b>Logboat Brewing Co.</b> <b>"Dark Matter" Wheat Porter</b> <b>6.5</b>
<b>Wellbeing Brewing Hellraiser</b> <b>5</b>
<b>+ McIntyre Hard Apple Cider</b> <b>7.5</b> (gluten-free)

