



## SMALL PLATES

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

**Buttonwood Farms Chicken Livers & Onions**  
smoked bacon cream sauce 9.90 ©

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

**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) ©

**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 (V) (A)

## 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 ©

## specials

**Grilled Salmon Croquettes**  
smoked tomato coulis, fried capers 10.50

**Pumpkin Smoked Bacon Soup**  
maple roasted local apples 5.90 ©

**Roasted Carrot & Lentil Soup**  
with grilled kale 5.90 (V) ©

**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) ©

**Grilled Radicchio & Spinach Salad**  
quark cheese, pomegranate, leeks, honey toasted almond vinaigrette 9.90 (V) ©

**Roasted Cauliflower, Butternut Squash & Spinach Salad**  
spicy toasted pecans, red onions, blue cheese vinaigrette 9.90 (V) ©

## specials

**Creamy Shrimp & Crab Risotto**  
asparagus, red onion, roasted garlic tomato cream 24.90 ©

**Fresh Herb Grilled Mahi Mahi**  
ancho chili roasted pumpkin relish, garlic mashed potatoes, broccolini 24.90 / 15.50 ©

**Roasted Chicken & Andouille Fettuccini**  
whole wheat pasta, caramelized onions, rainbow chard, roasted tomatoes, fresh herb dijon cream 18.90 (A)

**Maple Roasted Pork Loin**  
grilled asparagus, garlic mashed potatoes, cranberry apple chutney 19.50 ©



## FOR SHARING

**Maple Mashed Sweet Potatoes**  
basil butter, toasted pecans 6.90 (V) ©

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

**Baked Kale Chips**  
lemon juice, parmesan 3.90 (V) ©

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

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

## 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 Nov 19, 2020

(V)=Vegetarian ©=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>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>OS</b> <b>Replica Chardonnay</b> Central Coast, CA '19	42	
<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, ITA '17</b>	36	<b>8.5</b>

## 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>Thomas Fogarty "Skyline" Artisan Red</b> Lodi, CA '16	38	
<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 9.90</b> <i>aged brandy, numi orange spiced tea, honey, orange bitters, orange zest</i>
<b>Autumnal Equinox 10.90</b> <i>plantation dark rum, simple syrup, lime, allspice</i>



## BATCH IS BETTER

**Derby Old Fashioned 10.50**  
slushy for the barrel aged lovers;  
kentucky *bourbon*, *ginger beer*, *morello cherries*, *orange*

**Orange Blueberry Mulled Wine 9.90**  
*red wine, blueberry, orange, cloves, cinnamon, served warm*

**Harvest Cider Sangria 10.50**  
*white wine, apple cider, apples, pears, clove, anise, cinnamon, cranberry*

**Violet Cosmo 9.90**  
*absolut citron, creme de violette, white cranberry, lime*

**Filmore Fellow 10.00**  
*union horse rye, dolin rouge vermouth, orange bitters*

## 6 BEERS + 1 CIDER

**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**

**+ McIntyre Hard Apple Cider 7.5**  
(gluten-free)

