

Dinner

Menu

Snacks.	
Empanadas	11
Olives & Almonds	18
Ahi Tostadas	13
Dip Trio	18
Crab Stack	30
Soup of the Day	MP

Shareables.	
Keg Nachos	29
tri-colored chips, seasoned ground beef, grilled onion, fresno peppers, diced tomatoes, black olives, braised black beans, shredded cheddar, queso, cilantro, sour cream, salsa	
Pony Keg \$18	
add chicken \$4 ~ add shrimp \$5 ~ add steak \$6	
Big A** Pretzel	18
18" bavarian pretzel, black truffle butter, hawaiian black salt, house montana street fight beer cheese	
Flatbreads	12
caprese or meatball on griddled flatbread	
Charcuterie Board	27
chef's selection of 2 meats & 2 cheeses, local honey, marinated olives, mixed nuts, dried apricots, house-made rosemary crackers	
3 meats & 3 cheeses \$34	
add triple cream \$6	
Spinach & Artichoke Dip	14
spinach, artichoke, garlic, cream cheese, shredded parmesan, grilled house-made sourdough	
Shuck You	MP
Daily Oyster Selection	

Garden & Grains.	
Poké Bowl	19
steamed calrose rice, ahi tuna, mashed avocado, jalapeño, house-made spicy mayo, ponzu, wakame seaweed salad, sesame	
Granary Salad	15
mixed greens, arugula, artichoke, Kalamata olives, piparra peppers, marcona almonds, house-made truffle vinaigrette	
add chicken \$4 ~ add shrimp \$5	
Beet Salad	14
mixed greens, red & gold chance farms beets, orange supremes, shaved red onion, candied pecan, house-made citrus vinaigrette, amaltheia goat cheese	
Louie Salad	16
butter lettuce, house-made louie dressing, bacon, soft boiled egg, cherry tomatoes, shrimp	

Chef's Specials.	
Granary Pasta	30
fresh yellowstone pasta co. pappardelle noodles, andouille sausage, shrimp, chicken, artichoke, mushroom, red pepper, parmesan, parsley	
Roasted Half Chicken	34
garlic mashed potatoes, chef's veg, honey chicken jus, chive, lemon oil	
Marbled Flat Iron Steak	24
8 ounce marbled meats angus steak frites, truffle parmesan fries	
Flathead Lake Trout	32
seared crispy skin, herb confit fingerling potatoes, chef's veg, chimichurri, fried capers	
Grilled Shrimp & Grits	21
white cheddar grits, bacon collard greens, house-made chimichurri, cilantro	
Elk Bolo	28
ground montana elk and fire roasted tomato meat sauce, basil, cheesy parmesan, red flint polenta	
Montana Marbled Ribeye	89
14 ounce marbled meats wagyu ribeye, wild mushroom, garlic compound butter, chef's veg	
Bison Short Rib	42
braised bison short rib, garlic mash, chef's veg, red wine demi, crispy tobacco onions	
50/50 Burger	15
8-ounce house blend of beef tenderloin & bacon, smoked cheddar, lettuce, tomato, pickles, red onion, house-made brioche bun, house mayo, fries	
Cauliflower Steak	28
grilled romanesco cauliflower, paprika, white beans, pumpkin puree, house-made arugula pesto, crispy harissa chick peas	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to all tables of 6 or more.

