

Snacks.

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

Lunch

MENU

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.

Ratzlaff Chicken Sandwich	14
weekly grilled chicken special, focaccia roll & fries	
Granary Smash Burger	12
two 4 ounce local marbled meats angus patties, lettuce, tomato, caramelized onion, pickle, house-made fry sauce, american cheese, brioche bun & fries	
Fish & Chips	18
8 ounces icelandic cod, beer battered, house-made tartar & fries	
Granary Gyro	16
thinly sliced lamb, cucumber, tomato, red onion, pita bread, house-made tzatziki & fries	
Grilled Shrimp & Grits	21
white cheddar grits, bacon collard greens, house-made chimichurri, cilantro	
Steak Tip Stroganoff	14
sautéed steak tips, mushroom, house-made beef broth, sour cream sauce, fresh yellowstone pasta co. pappardelle	
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	
Granary Pasta	30
fresh yellowstone pasta co. pappardelle noodles, andouille sausage, shrimp, chicken, artichoke, mushroom, red pepper, parmesan, parsley	
Lobster Roll	24
buttered lobster, lettuce, tomato, pickle, kewpie mayo, house-made brioche roll & fries	
Elk Bolo	28
ground montana elk and fire roasted tomato meat sauce, basil, cheesy parmesan, red flint polenta	
BLT	12
applewood smoked bacon, lettuce, tomato, house garlic aioli, house-made toasted sourdough & fries	

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.



1500 Poly Drive
Billings, MT 59102

thegranary.com