

Snacks.

Empanadas ~ 11 (HH)

3, duck bacon, sweet corn, cream cheese, bbq sauce

Olives & Almonds ~ 18 (HH)

marinated olives, marcona almonds, rosemary crackers

Ahi Tostadas* ~ 13

3 mini wonton crisp shells, local micro greens, fresno chili

Soup of the Day ~ 8/12

Lunch MENU

Shareables.

Keg Nachos

tri-colored chips, grilled onion, fresno peppers, diced tomatoes, black olives, braised black beans, shredded cheddar, queso, cilantro, sour cream, salsa

Pony Keg \$18

beef \$4 ~ chicken \$4 ~ steak \$6

Big A** Pretzel (HH)

18" bavarian pretzel, black truffle butter, hawaiian black salt, house montana street fight beer cheese

Little A** Pretzel 10" bavarian pretzel \$12

Caprese Flatbread (HH)

heirloom cherry tomatoes, basil oil, fresh mozzarella, griddled flatbread, balsamic chicken \$4

Charcuterie Board

chef's selection of 2 meats & 2 cheeses, local honey, marinated olives, mixed nuts, dried apricots, rosemary crackers

~3 meats & 3 cheeses \$34

Spinach & Artichoke Dip (HH)

spinach, artichoke, garlic, cream cheese, shredded parmesan, grilled sourdough

Steamed Mussels

1 pound, thai coconut broth, cilantro, grilled bread

Short Rib Poutine

braised short rib, fries, wild mushroom demi, montana lifeline cheese curds, fried sage

Shuck You*

daily oyster selection

Garden & Grains.

Poké Bowl*

steamed calrose rice, ahi tuna, mashed avocado, jalapeño, house-made spicy mayo, ponzu, wakame seaweed salad, sesame

Granary Salad

mixed greens, arugula, artichoke, kalamata olives, piparra peppers, marcona almonds, house-made truffle vinaigrette

add chicken \$4 ~ add shrimp \$5

Beet Salad

mixed greens, red & gold local beets, orange supremes, shaved red onion, candied pecan, house-made citrus vinaigrette, amaltheia goat

chicken \$4 ~ add shrimp \$5

Grilled Caesar

grilled baby romaine, shaved parmesan, heirloom cherry tomatoes, house-made brioche crouton, cracked black pepper, roman caesar dressing

add chicken \$4

Chef's Specials.

Ratzlaff Chicken Sandwich

weekly grilled chicken special, focaccia roll & fries

Granary Smash Burger*

two 4 ounce local marbled meats angus patties, lettuce, tomato, caramelized onion, pickle, house-made fry sauce, american cheese, brioche bun & fries

Fish & Chips

8 ounces icelandic cod, beer battered, house-made tartar & fries

Granary Gyro

thinly sliced beef lamb blend, cucumber, tomato, red onion, pita bread, house-made tzatziki & fries

Grilled Shrimp & Grits

white cheddar grits, bacon collard greens, house-made chimichurri, cilantro

Steak Tip Stroganoff

sautéed steak tips, mushroom, house-made beef broth, sour cream sauce, fresh yellowstone pasta co. pappardelle

50/50 Burger*

8-ounce house blend of brisket & bacon, smoked cheddar, lettuce, tomato, pickles, red onion, brioche bun, house mayo & fries

Granary Pasta

fresh yellowstone pasta co. pappardelle noodles, andouille sausage, shrimp, chicken, artichoke, mushroom, red pepper, parmesan, parsley

Elk Bolo

ground montana elk and fire roasted tomato meat sauce, basil, cheesy parmesan, polenta

Double Stacked BLT

applewood smoked bacon, lettuce, tomato, house garlic aioli, focaccia roll & fries

(HH) Happy Hour Specials

*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.



thegrantry.com

1500 Poly Drive
Billings, MT 59102