



Lunch

Trout | 24 
*green lentils, carrots, almond parsley pesto,
lemon yogurt*

Farm Potato | 18
*bison chili, Beehive smoked cheddar, bacon,
chive sour cream, fried shallots*

Elk Stroganoff | 24
*egg noodle, seasonal mushrooms, caramelized onion,
house mustard*

Quinoa Kale Quiche | 15 
cremini mushrooms, melted leek, fontina, frisee salad

Fried Chicken Sandwich | 19
*breaded chicken breast, hot honey, aioli,
cabbage slaw, house pickle*

Niman Ranch Reuben | 18
*house fermented sauerkraut, pastrami, swiss,
Russian dressing, Stone Ground rye*

Farm Burger* | 21
*double patty, bacon jam, smoked gouda, romaine,
tomato, pickled red onion*

Yard Sale | 18
*grass fed sloppy joe, cole slaw, crispy onion,
brioche bun*

Sweet Potato & Grains | 18 
*spinach, quinoa, farro, pickled radish, poached egg,
edamame, roasted cauliflower*

Local Charcuterie Board | 25
*selection of Creminelli salumi, Beehive cheese,
pickles, house mustard, lavash crackers*

   Winter Lettuces and Herbs | 12
*Mixed greens, pine nuts, shaved roots, fine herbs,
buttermilk dressing*

  Harvest Cobb | 14
*romaine, mixed greens, grilled pears,
bacon, egg, smoked cheddar,
pomegranate, butternut squash,
pecans, apple cider vinaigrette
add chicken | 8*

 Bison Chili | 14
Gold Creek smoked cheddar, scallions, sour cream

 Chicken Wings | 14
*sweet chili ginger, sesame, cilantro, carrots, celery,
buttermilk cucumber yogurt*

 Gluten Free

 Does or may contain nuts

 Vegetarian

Please speak with server regarding menu items that can modified to be Gluten Free, Dairy Free, Vegetarian or Vegan

**Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs many increase the risk of food-borne illness,
especially if you have certain medical conditions.*

20% Gratuity will be added on parties of 6 or more. • \$5 charge will be added for split plates.