



Avocado and Burrata Toast 19

whipped avocado | burrata | pearl onions | cherry tomatoes |
brown butter hollandaise | served on artesian bread
add two poached eggs 4

Truffle Frittata 22

foraged wild mushrooms | shaved truffle | spinach | arugula |
pecorino | confit potatoes

House-Cured Rosé Prosciutto Benny 24

poached egg | rosé prosciutto | aged gouda | tomato spinach
relish | crispy shallots | dijon hollandaise | hot honey | served
on a black pepper salami scone | confit potatoes

Smoked Salmon Benny 24

poached egg | smoked salmon | whipped ricotta | arugula |
crispy capers | citrus dill hollandaise | served on fry bread |
confit potatoes

Bison Hash 25

bison chorizo | poached egg | roasted onions + peppers |
shallots | herb hollandaise | served on crispy potatoes

Fried Turkey + Waffles 26

sweetgrass brined fried turkey | confit tomatoes | pickled napa
cabbage | haskap berry glaze | maple jalapeno crema | served
on a cornbread waffle



Fry Bread Board for Two 32

fry bread | wild berry preserve | apricot jam | maple syrup |
house-made honey butter | whipped cream | fresh fruit | choice
of bacon or sausages

Cheese + Charcuterie Board 32

selection of cured meats | local cheeses | fresh bread | house
made preserves + pickles

Sweetgrass Bison Burger 27

handpressed bison + chorizo patty | aged gouda | crispy
calabrese | sage tomato relish | pickles | jalapeño aioli |
arugula | choice of fries, greens or soup

Fish Tacos 26

corn tortillas | tempura battered haddock | pickled napa cabbage |
jalapeño + mango chutney | avocado crema | feta | pickled onion |
pico de gallo | house hot sauce + tortilla chips on the side

Add Ons

Avocado	3	3 strips of bacon	5
Fry Bread	7	2 poached eggs	4
Side Soup	7	Smoked salmon	8
Side Fries	6	House-cured rosé prosciutto	8
Side Salad	6		