



APPETIZERS

Deviled Duck Egg Flight with four different seasonal selections **\$14**

Duck Wings, pear-ginger bourbon sauce **\$16**

Fried Green Tomatoes, wild caught shrimp, corn relish, chipotle aioli **\$16**

Roasted Portobello Mushrooms, filled with spinach, artichoke, parmesan **\$14**

Deep Fried Alligator, cherry peppers, chipotle and sweet chili sauce duo **\$16**

FOREST GREENS

Poached Pear and Burrata, arugula, poached pear, burrata, candied walnut, pickled red onion, sherry vinaigrette **\$18**

Butternut Squash, spinach, feta, toasted pecans, pomegranate seeds, raisins, maple dijon vinaigrette **\$16**

Beet Salad, golden and red beets, chèvre cheese, cherry tomato, pickled red onion, balsamic **\$15**

[Additions]

Wild Caught Shrimp **\$8**

Sliced Elk Filet **\$14**

Grilled Salmon **\$10**

FRESH GAME

Chicken Salad Sandwich, slow-cooked chicken thighs, lettuce, tomato, onion. Served with tri-fries. **\$15**

Deep Fried Alligator Po' Boy, lettuce, tomato, chipotle aioli. Served with tri-fries. **\$19**

Duck Reuben, Swiss cheese, sauerkraut, thousand island, stone ground mustard, rye. Served with tri-fries. **\$26**

Elk Bolognese, radiatori pasta, grated parmesan **\$20**

All American Beast Burger, ½ pound blend of bison, venison, and elk. Topped with duck bacon, cheddar, lettuce, tomato, and onion. Served with tri fries. **\$24 [Add duck egg +\$3]**

Bison in the Grass Sandwich with braised bison short rib, sautéed spinach, caramelized onions, roasted red pepper vinaigrette. Served with tri-fries. **\$24**

Blackened Elk Philly, red bell peppers, sautéed onions, four cheese sauce, hoagie roll. Served with tri-fries. **\$22**

NIBBLES FOR THE TABLE

[SUBSTITUTE SIDES +\$2]

Squash Hash **\$8**

Parmesan Broccolini **\$8**

Duck Fat Roasted Fingerling Potatoes **\$9**

Truffle Tri Fries - hand cut fries with
purple potatoes, sweet potatoes, and Idaho potatoes, black garlic, parmesan **\$9**