

## Small Plates

<b>Truffle Fries</b>	10
<i>Parmigiano-Reggiano, Thyme, Sea Salt</i>	
<b>Wild Game Chorizo Stuffed Dates</b>	12
<i>Bacon-Wrapped, Cracked Black Pepper</i>	
<b>Wood Fire Roasted Cauliflower</b>	9
<i>Toasted Walnuts, Pickled Fresnos, Parsley</i>	
<b>Sautéed Maitake Mushrooms</b>	11
<i>Fregola Pasta, Radicchio, Sherry-Shallot Vinaigrette</i>	
<b>Roasted Yams</b>	9
<i>Pomegranate, Mint, Yogurt, Cashew</i>	

## Main Courses

<b>Vegetarian Butternut Squash Bisteeya</b>	22
<i>Crispy Phyllo, Spinach, Caramelized Onions, Walnuts, Za'atar</i>	
<b>Australian Ora King Salmon*</b>	39
<i>Herb Gnocchi, Honey Crisp Apples, Arugula, Chive</i>	
<b>Wild Maine Diver Scallops*</b>	41
<i>Roasted Brussels Sprouts, Pancetta, Sweet Potato Pureé, Thyme Oil</i>	
<b>Montana Amish Half Chicken*</b>	33
<i>House Smoked Andouille Sausage, Red Beans, Steamed Basmati Rice</i>	
<b>SRG Pork Shank</b>	36
<i>Achiote Braised, Minted Black Beans, Fresh Corn Tortillas, Blistered Tomatoes, Lime</i>	
<b>Wild Game Korean Hot Bowl*</b>	29
<i>Ramen Noodles, Pickled Mushrooms, Soft Poached Egg, House-Made Kimchi, Thai Chiles</i>	
<b>Wyoming Flat Iron [8oz]*</b>	35
<i>Roasted Fingerling Potatoes, Grilled Baby Squash, Sun-Dried Tomato Butter</i>	
<b>Wagyu New York [10oz]*</b>	47
<i>Sautéed Haricot Vert, House Made Tater Tots, Steak Sauce</i>	
<b>Dry-Aged Buffalo Cowboy [16oz]*</b>	69
<i>Spiced Baby Carrots, Chermoula</i>	