

BUILD YOUR OWN MENU

Choose a bread, salad, veggie, starch and entree (or 2) of your choice to create a menu that you love!

BREAD OPTIONS

SEED TO SEQUOIA/SOUR DOUGH

HOUSE SOURDOUGH BREAD BAKED IN OUR STONE OVENS ACCOMPANIED BY HUCKLEBERRY WHIPPED BUTTER

MAMAS/SOUR DOUGH

FAMILY SOURDOUGH STARTED BREAD BAKED IN OUR WOOD FIRED OVENS ACCOMPANIED BY CINNAMON HONEY COMB BUTTER

KETCHUM/BAKERY

LOCAL MILLED GRAIN BREADS AND SOUR DOUGH ACCOMPANIED BY WHIPPED CLOVE BUTTER

VEGGIE OPTIONS

IDAHO GARDEN/VEGETABLES

GRILLED SUMMER SQUASH, FIELD TO FORK GREEN BEANS AND ROASTED BABY HEIRLOOM PEPPERS TOSSED IN GARLIC OLIVE OIL AND SEA SALT

DUTCH OVEN/BRUSSEL SPROUTS

SUNNY SLOPE BRUSSEL SPROUTS TOSSED WITH SMOKED SCALLIONS, PORK BELLY BACON AND A BALSAMIC REDUCTION ROASTED IN IRON DUTCH OVENS

WOOD FIRED/VEGETABLES

FAIRWAY FARMS BROCCOLINI AND ASPARAGUS TOSSED IN A ROASTED SHALLOT BUTTER

SALAD OPTIONS

PEACEFUL BELLY/SALAD

CRISP ROMAINE, ARUGULA, BABY SPINACH, GOAT CHEESE CRUMBLES, PICKLED GRAPES, CANDIED PANCETTA BACON, SHAVED CUCUMBERS, SMOKED PEARL ONIONS AND SMOKED PISTACHIOS ACCOMPANIED BY VANILLA BASIL VINAIGRETTE AND WHOLE MILK HERB RANCH DRESSING

IDAHO/CAESAR

CHEF HARVESTED KALE, ROASTED FINGERLING POTATOES, SMOKED AMAZE CORN, SHAVED EAGLE IDAHO PARMESAN AND CHARRED BREAD CROUTONS TOSSED IN A SMOKED STEELHEAD CAESAR DRESSING

BACK YARD/ARUGULA SALAD

HAND PLUCKED DIRTY GIRL FARMS ARUGULA, FRESH DICED AVOCADOS, GRILLED ONIONS, CANDIED BACON, CUCUMBERS, SHAVED WHITE CHEDDAR ACCOMPANIED BY HERB BALSAMIC AND BUTTERMILK DRESSING

PICKET FENCE/GREENS

CRISP ROMAINE, BABY SPINACH, TOASTED ALMONDS, CARAMELIZED ONIONS, WILD BERRIES, CRUMBLED FETA AND TORN BREAD CROUTONS SERVED WITH WHOLE MILK HERB RANCH DRESSING AND RASPBERRY BALSAMIC VINAIGRETTE

STARCH OPTIONS

CHEDDAR/MAC

TRUFFLE CHEDDAR MACARONI SERVED BUBBLING HOT IN A BALLARD FARMS SHARP CHEDDAR SAUCE

IDAHO/MAC

GEMELLI PASTA, CRISPY ROASTED NEW POTATOES, BACON AND CHOPPED GREEN ONIONS SERVED BUBBLING HOT IN BALLARD FARMS CHEDDAR SAUCE

JALAPENO BACON/MAC

PENNE PASTA, TWICE SMOKED BACON AND HOUSE PICKLED JALAPENOS SERVED BUBBLING HOT IN A SHARP CHEDDAR SAUCE

BACK COUNTRY/POTATOES

FARMER'S TRI-COLORED FINGERLING POTATOES GRILLED ON OUR SMOKER GRILLS TOSSED IN BLACK GARLIC AND HICKORY POACHED PEPPERCORNS

NORTH IDAHO POTATO/SMASH

DUTCH OVEN ROASTED NEW POTATO SMASHED WITH CHIVE CREAM FRAICHE AND WHITE CHEDDAR

FULLY LOADED/MASHED POTATOES

IDAHO POTATOES SMASHED WITH SKIN ON MIXED WITH DOUBLE SMOKED BACON, FRESH CHIVES, SHARP CHEDDAR AND SOUR CREAM

ENTREE OPTIONS

CANYON COUNTY/CHICKEN

WOOD FIRED VOGEL FARM CHICKEN BREASTS TOPPED WITH A SWEET GARLIC, SPINACH AND WILD MUSHROOM SAUCE

NORTH END BREWERS/CHICKEN

WHOLE ROASTED CHICKENS BRINED IN FLY LINE LAGER AND PEPPERCORNS STUFFED WITH CORN BREAD STUFFING ACCOMPANIED BY CRACKED PEPPER LEMON BUTTER SAUCE

NEW YORK EVERYTHING/CHICKEN

VOGEL FARMS EVERYTHING SPICED PAN SEARED CHICKEN BREASTS TOPPED WITH A WHOLE CREAM AND CHIVE CREAM CHEESE SAUCE

HAT RANCH WINE BOTTLE/CHICKEN

VOGEL FARMS WHOLE CHICKEN SMOTHERED IN ROSEMARY CHIMICHURRI POACHED ON CHARDONNAY BOTTLES HAND TORN LIVE ON HOT ROCK

HUNTERS/BRISKET

24 HOUR CHOCOLATE STOUT BRAISED BRISKET TOPPED WITH ROASTED ROOT VEGETABLES

TEXAS/PRIME RIB

SLOW GRILLED LONGHORN PRIME RIB SMOTHERED IN JACK DANIELS PEPPERCORNS ACCOMPANIED BY TABASCO ONION STRAWS, HERB ROASTED PAN GRAVY AND HORSERADISH SAUCE

If you'd like to see more of anything, let us know!

ENTREE OPTIONS (continued)

BUTCHERS CUT/BLOCK

HELLS CANYON EMBER KISSED TRI-TIP HAND
CARVED ON OUR HOT GRANITE
ACCOMPANIED BY BOISE RIVER FORAGED
MUSHROOMS AND SAGE DEMI-GLACE

LITTLE ITALY/PORK LOIN

PESTO CRUSTED PORK LOIN SLOW
ROASTED AND HAND CARVED
ACCOMPANIED BY SWEET ITALIAN
SAUSAGE BOLOGNESE SAUCE

SIMPLE/SALMON

LEMON HERB BUTTER ROASTED SALMON
ACCOMPANIED BY GRILLED LEMONS AND
A CAPER TAPENADE

JOHNSON CREEK/STEELHEAD

CLEARWATER LINE CAUGHT STEELHEAD PAN
ROASTED IN OUR CURED CAST IRON
ACCOMPANIED BY HUCKLEBERRY
PRESERVES

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