

# 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

ASSORTED HOUSE SOURDOUGH BREADS BAKED IN OUR STONE OVENS ACCOMPANIED BY WHIPPED SALTED SWEET CREAM BUTTER

#### ADD-ONS:

- CHIVE WHIPPED BUTTER - ADDITIONAL \$0.50 PER PERSON
- CINNAMON HONEY BUTTER - ADDITIONAL \$1.00 PER PERSON
- HUCKLEBERRY BUTTER - ADDITIONAL \$1.50 PER PERSON

## 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

### WHITE PINE/SALAD

HAND PLUCKED PEACEFUL BELLY GREENS TOSSED WITH HUCKLEBERRY GRANOLA, SHAVED SHALLOTS, LOCAL MILLED HALOUMI, CANDIED BACON AND MASON JAR VINAIGRETTE

### PICKET FENCE/GREENS

CRISP ROMAINE, BABY SPINACH, TOASTED ALMONDS, CARAMELIZED ONIONS, CRUMBLLED FETA AND TORN BREAD CROUTONS SERVED WITH HERB RANCH DRESSING AND BALSAMIC VINAIGRETTE

### HORSEMIX/SALAD

CHOPPED ROMAINE, TWICE SMOKED BACON, GRILLED CROUTONS, HEIRLOOM CHERRY TOMATOES, WHITE CHEDDAR CRISPS AND SHAVED ONIONS ACCOMPANIED BY BUTTERMILK DRESSING AND A BALSAMIC VINAIGRETTE

## STARCH OPTIONS

### **CHEDDAR/MAC**

CAVATAPPI PASTA SERVED BUBBLING HOT IN A BALLARD FARMS SHARP CHEDDAR SAUCE

### **IDAHO/MAC**

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

### **JALAPENO BACON/MAC**

CAVATAPPI 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

### **\*\*SIMPLE/CHICKEN\*\***

PALOUSE FARMS WHOLE CHICKENS GRILLED WITH MEYER LEMONS AND FRESH MOUNTAIN THYME; HAND CARVED FRESH IN FRONT OF YOUR GUESTS AND ACCOMPANIED BY A LEMON PEPPER CREAM SAUCE

### **NEW YORK EVERYTHING/CHICKEN**

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

### **\*\*GREEK PUB/CHICKEN\*\***

VOGEL FARMS WHOLE WOOD FIRED CHICKEN BRINED IN A PAYETTE BREWERY LEMON HEFF ACCOMPANIED BY A BACON LEEK AND FIG STUFFING AND A LEMON PEPPER CREAM SAUCE

### **HUNTERS/BRISKET**

24 HOUR CHOCOLATE STOUT BRAISED BRISKET TOPPED WITH ROASTED ROOT VEGETABLES

### **BIG CREEK/PRIME RIB**

WOOD FIRED PRIME RIB ACCOMPANIED BY MOUNTAIN HUNTER'S GRAVY, CREAMED HORSERADISH AND HERBED WILD MUSHROOM HASH

**\*\*\_NOT DROP OFF FRIENDLY. CHICKEN CAN BE ADJUSTED TO BE DROP OFF FRIENDLY.**

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

## **ENTREE OPTIONS (continued)**

### **SQUAW PEAK/STRIP**

WOOD GRILLED SNAKE RIVER FARMS NEW  
YORK STRIP STEAK PAN ROASTED IN BROWN  
BUTTER TOPPED WITH PINK PEPPERCORNS  
AND PEARL ONION GRAVY

### **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

### **THE OAK/BUTCHER**

STOCKYARDS RANCH TRI-TIP GRILLED  
ON IDAHO HIGH DESERT HARD WOOD  
ACCOMPANIED BY CRACKED PEPPER  
GRAVY AND CREAMED HORSERADISH  
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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