

GOOD MORNING
SUNSHINE.
LET'S EAT, YOU'VE GOT A BIG
DAY AHEAD OF YOU

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BREAKFAST

HEARTY CLASSICS

Breakfast Burrito	\$18	Bison Biscuits & Gravy	\$22
Shredded hash browns, farm-fresh eggs, cheese, flour tortilla, served with a side of fruit Choice of bacon or sausage		Two biscuits topped with homemade bison sausage country gravy	
Pancakes	\$17	Wrangler Breakfast	\$16
Short stack with two eggs your way Choice of bacon or sausage Add berries or chocolate chips for \$4, with whipped cream		Two farm-fresh eggs cooked your way, with potatoes and toast Choice of bacon or sausage	

LIGHTER FARE

Yogurt Parfait	\$13	Steel-Cut-Oats	\$12
Creamy yogurt layered with crunchy granola and fresh seasonal berries		Served warm with cinnamon, milk, and sweet mixed berries	

A LA CARTE

Two Farm Eggs	\$4	Toast & Jam	\$4
Bowl of Fresh Fruit	\$9	Choice of sourdough, wheat, or white	

BEVERAGES \$4

Coffee	Milk	Tea	Juice	Craft Soda
Locally roasted from Deep Creek Coffee Co -Springdale	Whole 2%	Seasonally selected	Apple Orange Cranberry	Ask us about our locally made craft soda flavors of the day



Consuming undercooked meats, poultry, fish, shellfish, or eggs may increase the risk of foodborn illness. Prepared meals may contain ingredients known to cause an allergic reaction for some diners. An 18% gratuity will be automatically added for all parties of six or more.

GO
HONEST
TO
DO
NE

LUNCH

MAKE SURE TO EAT UP. THERE IS STILL
PLENTY TO DO TODAY.

SOUP AND SALAD

Add: Chicken \$8 or Steak \$18

Farm-Fresh Garden Salad \$16 Seasonal vegetables and a house-made herb vinaigrette	Soup of the Day \$11 House-made soup Add grilled cheese for \$8
Caesar Salad \$15 Crisp romaine lettuce with house croutons, juicy grape tomatoes, and freshly grated parmesan cheese, drizzled with a Caesar dressing	Bison & Elk Chili \$16 Ground bison and elk chili simmered with fire-roasted tomatoes, kidney beans, and jalapeños. Topped with shredded cheese and red onion, served with warm fry bread

ENTREES

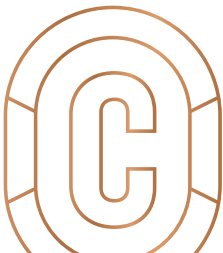
Choice of fresh fruit, salad, or roasted fingerlings

Bison French Dip \$27 Shaved bison ribeye with provolone cheese and rosemary au jus	Bison Burger \$27 Topped with havarti cheese, crispy onions, lettuce, tomato, pickles and herb aioli
Powerhouse Wrap \$19 House-made hummus, sprouts, lettuce, tomato, onions, and avocado in a herb tortilla	Chicken Bacon Ranch Wrap \$24 Grilled chicken breast, bacon, lettuce, tomato, onions, and ranch wrapped in tortilla

BEVERAGES \$4

Coffee	Milk	Tea	Juice	Craft Soda
Locally roasted from Deep Creek Coffee Co -Springdale	Whole 2%	Seasonally selected	Apple Cranberry Orange	Ask us about our locally made craft soda flavors of the day

ASK YOUR SERVER ABOUT DAILY SPECIALS



Vegetarian

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SUPPER

GATHER ROUND, ENJOY THE FOOD AND
THE COMPANY

STARTERS

 Ol' Western Beans	\$10	 Bread & Butter	\$10
Kidney, navy, and chickpea BBQ beans served with warm fry bread Add bacon: \$4 Add bread bowl for \$5		House-made brick of fresh focaccia served warm with whipped honey butter	
Bison & Elk Chili	\$16	Charcuterie Board	\$20
Ground bison and elk chili simmered with fire-roasted tomatoes, kidney beans, and jalapeños. Topped with shredded cheese and red onion, served with warm fry bread		An artisanal selection of meats and cheeses accompanied by sweet fig jam, assorted dried fruit, and crispy crostini. Serves two. Serve 4: \$35	

SOUP & SALADS

Add: Chicken \$8 or Steak \$18

Soup Du Jour	\$11	 Garden Salad	\$16
Freshly prepared daily with seasonal ingredients		Farm-fresh, crispy produce lightly tossed with a house-made herb vinaigrette	
Caesar Salad	\$16	Wedge Salad	\$16
Crisp romaine lettuce with house croutons, juicy grape tomatoes, and freshly grated parmesan cheese, drizzled with a Caesar dressing		Iceberg wedge lettuce topped with crumbled blue cheese, chopped bacon, tomato, and crispy onions	

ENTREES

Elk Tenderloin	\$61	Bison Bolognese	\$36
Premium, lean elk tenderloin, seared to your preferred temperature with mashed potatoes and vegetables		A rich, slow-simmered, classic bison meat sauce served over tender pasta	
New York Strip with Chimichurri	\$54	Airline Chicken Breast	\$35
A hand-cut New York strip steak grilled to your preferred temperature, finished with a bright, herbaceous house-made chimichurri served with mashed potatoes and seasonal vegetables		Juicy airline chicken breast accompanied by creamy whipped potatoes, rich, savory jus, lemon caper sauce, and seasonal vegetables	
Pan-Seared Trout	\$36	 Quinoa Power Bowl	\$22
Freshly caught trout, pan-seared, lemon caper sauce and served over fluffy rice alongside seasonal vegetables		Nutrient-dense blend of fluffy quinoa on a bed of fresh, crisp spinach, topped with a black bean, marinated tofu, and corn salsa	

BEVERAGES \$4

Craft Soda: Ask us about our locally made craft soda flavors of the day

ASK YOUR SERVER ABOUT DAILY COBBLER DESSERT SPECIALS

 Vegetarian

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