

> OR *for* YOURSELF

SERVED WITH YOUR CHOICE
OF SAGE FRIES OR ORGANIC GREENS

HOUSE GAME CHILI (DF, GF) 15
Onion, jack cheese

GRILLED CHEESE (V) 16
House ricotta, yellow beet, local honey,
basil, cranberry-walnut bread

ROSEMARY CHICKEN "FRENCH DIP" 18
Goat cheese, lemon preserves, pancetta
butter, ciabatta

LAMB BACON BLT 20
Baby kale, roasted tomato,
herb aioli, challah

CARTER COUNTRY BURGER 21
House bacon, caramelized shallot aioli,
smoked gouda, brioche

> SUGAR

SERVED WITH WHOLE MILK

WARM MONKEY BREAD 12
banana caramel, cinnamon salt

SKILLET BAKED SEASONAL PIE 14

> COULD *be* SHARED

SPICY NUTS (GF, V) 9
Sambal, brown sugar, salt

STEAMED EDAMAME (GF, V,DF) 8
Salt, lemon, sesame

HOUSE-MADE PRETZELS (V) 10
Horseradish "queso", IPA mustard

CRISPY SALAD (GF, V) 15
Butternut squash, kale,
sugared grapefruit, sunflower seeds

SPICY WILD PRAWNS 21
Andouille, parsley butter, grilled bread

YELLOWFIN TUNA POKE (GF,DF) 20
Inamona, scallion, sweet soy

LAMB AND QUINOA MEATBALLS (GF) 17
Cilantro-mint "tabboule", house yogurt

BRAISED BUFFALO SLIDERS 18
Horseradish aioli, brioche, gremolata

CHICKEN AND WAFFLE "SALAD" 19
Buttermilk chicken, cranberry, maple

CONFIT DUCK WINGS (DF) 13
Hoisin, cilantro, chili

WILD MUSHROOM POUTINE (V) 16
House-cut spuds, local cheese curd

PÎSTE
mountain bistro

