



Bar Bites

Blistered Padron Peppers *GF*

aioli. sea salt. 10

Raw Vegetable Plate *GF*

hummus. kale pesto. 9

Smoked Nuts *GF / DF / V*

6

Popcorn *GF*

jalapeno brown butter. candied bacon. 7

Pork Belly Sliders *DF*

grilled peaches. 14

Hansen Farm Lamb Burger

manchego. red pepper jam. pickles. arugula. aioli. 17

Chef's Selection Charcuterie and Cheese

pickles. smoked nuts. fruit. mustard. 19

GF ~ GLUTEN FREE DF ~ DAIRY FREE V ~ VEGAN

Chef Earl James Reynolds and the Belton would like to thank Two Bear Farm, Ceres Bakery, Montana Growers Co-op, Montana Wagyu Beef, EarthStar Farm, Amaltheia Farms, Purple Frog Gardens, Montrail Bison, Hansen Farms, Trout Culture, Farm to Market Pork and all the other local purveyors for producing the highest quality local products we use in our dishes.