



## **Shared Plates**

### **Bread Plate**

*sweet corn fondue. cultured butter. morel powder. 9*

### **Blistered Shishito Peppers**

*aioli. sea salt. 10*

### **House-Made Pork Sausage**

*jalapeno. huckleberry. polenta. apple cider jus. 14*

### **Foie Gras Torchon**

*grilled sour dough. black pepper cherry jam. 19*

### **Steak Tartare**

*fried shiso. egg yolk. Chinese mustard aioli. tobiko. yuzu vinaigrette. nori chips. 15*

### **Chef's Selection Charcuterie and Cheese**

*pickles. smoked nuts. fruit. mustard. 21*

## **Start**

### **Cucumber Gazpacho**

*confit trout. smoked roe. crème fraiche. candied lemon zest. 14*

### **Salt Roasted Beets**

*Amaltheia Farm goat cheese. apricot. nasturtium flowers. sherry vinaigrette. 13*

### **Heirloom Tomato Salad**

*buffalo mozzarella. basil. tomato consommé. 15*

### **Two Bear Farms, Roasted Turnip Salad**

*broccolini. radishes. miso. oregano. carrot aioli. 12*

### **Market Salad**

*strawberries. pea shoots. smoked almonds. green cardamom vinaigrette. 11*

### **Arugula Salad**

*watermelon. feta. mint. cucumber. crispy kalamata olives. coriander vinaigrette. 12*

**Add Chicken 8 / Add Trout 14**

*Chef Earl James Reynolds and the Belton would like to thank Two Bear Farm, Ceres Bakery, Montana Growers Co-op, Montana Wagyu Beef, Amethalia farms, Purple Frog Gardens, Montrail Bison, Hansen Farms, Trout Culture, Farm to Market Pork and all the other local purveyors for striving to make high quality local products that we love using in our dishes.*

*To insure proper timely service, we request no more than 3 checks per table.*



## Entrées

### **Bison Meatloaf**

*broccolini. bacon lardons. brown butter mashed potatoes. black garlic jus. 27*

### **Pan Seared Wild King Salmon**

*morel mushrooms. peas. fiddle head ferns. Béarnaise. 35*

### **Roasted Butternut Squash**

*broccolini. kale pesto. red lentils. coconut cream. 22*

### **Confit Duck Leg**

*poached fennel. Flathead cherries. sweet onion cream. smoked cacao nibs. puffed rice. 36*

### **Trout Culture, Rainbow Trout**

*baby bok choy. cauliflower. fermented turnips. miso garlic velouté. 28*

### **Hansen Farms, Chef's Cut Lamb**

*sun chokes. carrots. mint. pickled peppers. huckleberry jus. 41*

### **Montana Waygu, New York Strip**

*summer squash. brown butter mashed potatoes. black garlic jus. 37*

### **House-Made Fettuccini**

*braised Hanson Farms lamb. smoked tomato sauce. cherry tomatoes. charred broccolini. epazoté. 29*

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