



S O C I A L H A U S

all day dining

MAINS

little gem wedge salad

tahini green goddess, avocado, pistachio dukkah, radish

chicory caesar salad

lorem ipsum, lorem ipsum, lorem ipsum

fried chicken sandwich

tumeric battered chicken, spicy pickled, nuoc cham aioli, herbs, golden milk bun

kimchi grilled cheese

locally made kimchi, smoked mozzarella, gochujang, green onion, sourdough

roast beef sandwich

roasted chuck eye, raclette, black garlic steak sauce, horsey cream, pickled onion, ciabatta

the smash burger

haus-ground wagyu, secret sauce, griddled onions, lettuce, tomato, pepperjack, seeded bun

b.l.t.

haus bacon, heirloom tomato, crisp lettuce, fermented tomato jam, calabrian chili oil, black pepper focaccia

morrocan bison skewer

grilled bison tenderloin, chermoula, honey-yogurt, saffron-tomato chutney, seeded flatbread

SIDES

haus frites

dill pickle salt and vinegar powder

petite greens

tahini goddess, bird seed

parsnip soup

DESSERTS

haus-made ice cream sandwich

rotating flavors

affogato

malted vanilla ice cream,
cacao nib sable, espresso

*Montana state law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.