

shed

Lunch Served Buffet-Style

FROM THE SMOKER

Rotating Daily Favorites

Beef Brisket

Turkey Breast

BBQ Chicken Thighs

Pork Belly Burnt Ends

Game Sausage

Pulled Pork

Seasonal Vegetables

DESSERTS

Montana Moon Pie Ice Cream Sandwich

Toasted Marshmallow Ice Cream

Chocolate Chip Cookie

Big Dipper Ice Cream

Vanilla - Chocolate - Huckleberry

White Mint Oreo

SALADS AND SIDES

Shed Greens

Local Greens - Heirloom Tomato - Cucumber
Shredded Carrot - Lemon Emulsion

Chilled Corn Salad

Red Peppers - Jalapeños - Cotija - Lime Cream

Sweet and Spicy Slaw

Shredded Cabbage - Sweet Carrots - Red Onion
Coriander-Espelette Dressing

Fingerling Potato Salad

Cured Egg Yolk - Pickled Red Onion
Duke's Mayo - English Peas - Chives

Pit Baked Beans

Pork Belly Burnt Ends - Cold Smoke Scotch Ale
Cornbread Crumble

Mac and Cheese

Lifeline Cheddar - Gemelli Pasta - Garlic Breadcrumbs

Potato Chips

BBQ or Sea Salt

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Dinner Served Family-Style

Smoked Trout Salad

Granny Smith Apples - Trout Roe - Preserved Lemon Dressing - Dill

Golden Beets

Farm Greens - Blue Cheese - Smoked Pepitas - Dijon Vinaigrette

Smoked Fingerling Potatoes

Shed BBQ Rub - Charred Scallions - Cotija Cheese

Collard Greens

Sweet Tea - Cornbread Crumble

Wood-Fired Carrots

Miso Glaze - Pickled Mustard Seeds

Smoked Mac & Cheese

Oregon Cheddar - Garlic Breadcrumbs

“PorkSHEDtta”

Smoked Pork Belly - Salsa Verde

Grilled Red Snapper

Arugula Pesto - Charred Citrus

Smoked Montana Beef Cheek

Guajillo Romesco - Pickled Red Onions

DESSERTS

Molten Chocolate Cake

Smoked Graham Crackers - Marshmallow Fluff

Caramelized Rice Pudding

Grilled Pineapple - Spicy Salt

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Montana Moon Pie Ice Cream Sandwich

Toasted Marshmallow Ice Cream
Chocolate Chip Cookie

Stone Fruit Buckle

Cornbread Cake - Whipped Sour Cream

Big Dipper Ice Cream

Vanilla - Chocolate - Huckleberry
White Mint Oreo