



breakfast

MAINS

soufflé omelet

roasted wild mushrooms, bacon, cheddar

chamomile yogurt panna cotta

fresh berries, montana honey, pistachio streusel

huckleberry pancakes

whipped white chocolate, pistachio streusel, maple syrup

smoked trout benedict

braised greens, english muffin, tarragon hollandaise

the american *

two farm eggs your style, choice of breakfast meat, hash brown patties, toasted sourdough

egg in a basket

country ham, sunny egg, white cheddar mornay, pickled mustard seeds, milk bread

the breakfast sando

maple-pork sausage, sharp white cheddar, egg frittata, english muffin

grain bowl

millet, sorghum, quinoa, wild rice, pickled red onion, avocado, cucumber, microgreens

BREAKFAST MEATS

black pepper haus bacon

chicken and apple sausage

bison and chipotle sausage

SIDES

crispy hash brown patties

guajillo ketchup

toasted sourdough

haus butter

avocado

aleppo pepper

*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.



lunch

MAINS

butter lettuce salad

beet, carrot, fennel, asparagus, radish, kale, mustard greens, honey-thyme vinaigrette

heirloom tomato sandwich

grilled chicories, duke's mayonnaise, pickled red onion and squash, fennel rye

montana nicoise salad*

smoked trout, pickled onion, medium-boiled egg, potato, pole bean, mixed greens, mustard vinaigrette

the smash burger*

paws up beef, secret sauce, griddled onions, lettuce, tomato, cheddar, seeded bun

trout meuniere

greens, wild mushrooms, potato, capers, brown butter, sage

steak frites*

wagyu, béarnaise aioli, haus fries, petite greens

grain bowl

millet, sorghum, quinoa, wild rice, pickled red onion, avocado, cucumber, microgreens

SNACKS

sour cream and onion potato chips*

crème fraîche, caviar

meat and cheese

haus pickles, haus mustard, fresh and dried fruit

soft pretzel bites

honey-mustard powder, warm beer cheese

SIDES

haus frites

dill pickle salt and vinegar powder

petite greens

champagne vinaigrette, bird seed

green garlic soup

beet, ginger, crème fraîche

warm marcona almonds

smoked beef fat, fried herbs

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.



S O C I A L H A U S

dinner tasting menu

amuse

prawn & masa

first

asparagus & egg

second

english pea & almond

third

monkfish & tomato

fourth

beef & daikon

fifth

parmesan & brioche

sixth

chocolate & cherry