



**Bigfork
Montana**



est.1996

Cafe Grill

**Family Owned & Operated
Clean * Fresh * Local**

**Dine In * Take Out
* Special Orders ***

(406) 837-BAKE

www.facebook.com/gratefulbread

www.gbreadcafe.com

8111 MT Hwy 35

Bigfork, MT 59911



*** BRUNCH 10-3 ***

Bigfork Breakfast Combo 12.95/Half 9.95

Two buttermilk pancakes, two eggs (*prepared your way), & black forest ham, or sausage patty, or kielbasa sausage, or three strips of smoked bacon. Served with country smashed potatoes. Gourmet black bean chipotle patty, add \$2.50.

Chicken Fried Steak & Eggs 12.95 New

Two eggs (*prepared your way) served with house peasant-breaded chicken fried steak smothered with plenty of house sausage gravy. Served with house country smashed potatoes & toasted hobo bread and house mixed berry jam.

Breakfast Burrito 11.95

Three eggs scrambled with grilled red onion, grilled green & red bell peppers, sprinkled with jack & cheddar cheese. Choice of smoked bacon, black beans, black forest ham, kielbasa sausage, or breakfast sausage. All rolled into a 12" flour tortilla and topped with housemade salsa, sour cream & cheese. Served with country smashed potatoes.

Breakfast Sandwich 9.75

Two eggs scrambled on grilled peasant bread. Choice of smoked bacon, black forest ham, kielbasa sausage, or sausage patty. Gourmet black bean chipotle patty, add \$2.50. Choice of melted american, cheddar, pepper jack, provolone or swiss cheese. Served with lettuce, tomato & mayo, upon request. Served with country smashed potatoes. Add avocado \$2

Eggs, Toast & Potatoes 8.00

Two eggs (*prepared your way) served with toasted housemade bread of choice and country smashed potatoes. Add smoked bacon, sausage patty, kielbasa, or black forest ham, 2.25. Add gourmet black bean chipotle patty 2.50. DFGFVF

Pancake, Egg & Bacon 7.95

One crisp & tender buttermilk pancake, one egg (*prepared your way) & one strip of smoked bacon. Served with pancake syrup.

Buttermilk Biscuits, Gravy & Eggs 7.50

Two eggs (*prepared your way) served with house buttermilk biscuits smothered with plenty of house sausage gravy.

Amish Baked Oatmeal 6.95

Bowl of warm housemade Amish baked oatmeal w/almonds & raisins, served w/warmed whole milk on the side. Substitute almond, coconut or soy milk 1.00. Add huckleberries 2.00.

Cheesy Smashed Potatoes 5.50

Bowl full of our housemade baked country smashed potatoes w/onion, green & red bells, topped w/melted jack & cheddar cheese, sour cream & green onions. GF

Avocado Toast 4.95

One slice of your choice of toasted & buttered housemade bread Housemade gluten-free bread, add \$1. Served open face w/fresh mashed avocado, cracked pepper & sea salt. Add cream cheese +\$1, poached egg +\$0.50, smoked bacon +1.75, tomato slices +\$.85 GFVF

Peasant Bread w/Cream Cheese 4.25

Toasted housemade peasant bread w/choice of housemade cranberry or plain cream cheese. Gluten Free bread \$2 GF

Fresh Artisan BREADS

- *Peasant Bread*
- *Hobo Peasant Bread*
- *Buttermilk Biscuits*
- *Hamburger Buns*
- *Whole Wheat*
- *Gluten-Free*
- *Ciabatta*
- *Rye*

Eggs Benedict

Our signature Hobo bread (peasant bread baked-in-a-can) toasted with butter, topped with hollandaise sauce & served with house country smashed potatoes. Housemade gluten-free bread \$1 per slice. GF

Eggs Benedict Full 11.50/Half 9.00

Canadian bacon & poached eggs topped with hollandaise sauce.

Veggie Benedict Full 11.50/Half 9.00

Tomato, avocado & poached eggs topped with hollandaise sauce.

Scramblers

Scramblers served w/house country potatoes, our signature toasted & buttered Hobo bread (peasant bread baked-in-a-can) & housemade mixed berry jam. Housemade gluten-free bread \$1 per slice. GF

The Scrambler 10.75

Three eggs scrambled with jack & cheddar cheese, green onions, sauteed red & green bell peppers & your choice of smoked bacon, black forest ham or crumbled sausage. GF

Black Bean Avocado Scrambler 10.75

Three eggs scrambled with jack & cheddar cheese, green onions, fresh spinach, mushrooms & black beans. Topped with avocado slices and cilantro. GF

Buttermilk Pancakes

Crisp & tender housemade buttermilk pancakes topped with melted butter. Served with pancake syrup. Add wild huckleberries inside: \$1.10 per cake. Real maple syrup 2.75.

- 1 cake, 3.25
- 2 cakes, 5.25
- 3 cakes, 7.25
- 4 cakes, 8.25

Add two eggs, smoked bacon, black forest ham, kielbasa sausage, or breakfast sausage, \$3.50. Add 2 oz chocolate chips or huckleberries on side \$2

Side Orders

- Bacon, full order 4.20/half 3.50
- Bisquit & Gravy 5.50
- Black Bean Patty 6.50
- Black Forest Ham 4.00
- Breakfast Sausage Patty 4.00
- Country Smashed Potatoes 3.00
- Eggs (any style), Single 2.25, Double 3.50
- Substitute Egg Whites 1.25
- Fruit Cup 4.00
- Kielbasa Sausage 4.00
- Toast (all housemade) 2.25
- Gluten Free, Add \$1 GF

No check splitting on parties of 6 or more.

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*** LUNCH & DINNER ***

Served All Day

ARTISAN SANDWICHES

Made to order artisan sandwiches are served on your choice of house fresh artisan breads. Served with house potato salad or coleslaw. Add gourmet soup or small house salad \$4.50.

House gluten-free bread, +\$1 per slice.

Chubby Hubby Club 11.95/ Half 9.25

Black forest ham, turkey breast, hickory-smoked bacon, avocado, cheddar & swiss cheese, mayo, tomato & lettuce.

Southwestern Club 10.95/ Half 8.95

Turkey breast, hickory-smoked bacon, avocado, tomato & lettuce with our housemade spicy southwest sauce.

Tuna Salad 9.95/ Half 8.50

Albacore tuna salad mixed with red onion, celery, dill weed & mayo; topped with sweet or dill pickle, tomato, lettuce & your choice of cheese: American, cheddar, pepper jack, provolone, or swiss.

Vegan Veggie 9.95/ Half 8.25

Cucumbers, red bell peppers, tomato, fresh local alfalfa sprouts, grape seed mayo, avocado; and pumpkin, sesame & sunflower seeds.

Turkey Cranberry 9.95/ Half 8.25

Turkey breast, housemade cranberry cream cheese, mayo, tomato & fresh local alfalfa sprouts.

Turkey Artichoke 9.75/ Half 7.95

Turkey breast, pickled artichoke hearts, red onions, mayo, tomato & lettuce.

Ham & Provolone 9.50/ Half 7.25

Black forest ham, provolone cheese, sweet pickles, mayo, tomato & lettuce.

BLT 9.50/ Half 7.25

Hickory-smoked bacon, lettuce, tomato & mayo on toasted bread of choice. Add turkey \$2

Egg Salad 8.95/ Half 7.25

Housemade egg salad seasoned with lemon pepper, mayo, tomato & lettuce.

Fresh Artisan BREADS

- *Peasant Bread*
- *Hobo Peasant Bread*
- *Buttermilk Biscuits*
- *Hamburger Buns*
- *Whole Wheat*
- *Gluten-Free*
- *Ciabatta*
- *Rye*

WRAPS

Wraps made to order on 12" flour tortilla. Served with house potato salad or coleslaw. Add gourmet soup or small house salad \$4.50.

Blues Chick Wrap 9.25

Tender chunks of oven-roasted chicken breast, dried cranberries, walnuts, blue cheese dressing & spring mix.

Chicken Caesar Wrap 9.25

Tender chunks of oven-roasted chicken breast, parmesan cheese, romaine & Caesar dressing.

Curry Chicken Wrap 9.25

Tender chunks of oven-roasted chicken breast, celery, mild housemade curry sauce, red grapes, almonds & spring mix. Served with balsamic vinegar & olive oil dressing on the side.

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Deep-Dish Quiche-of-the-Day

Signature housemade deep-dish quiche baked in an all-butter crust. Housemade gluten free bread \$1 per slice.

Check with your server for the flavor of the day

Served as a breakfast entree with a cup of fresh fruit, toasted & buttered Hobo bread (peasant bread baked-in-a-can) & housemade mixed berry jam on the side, 10.75

OR

Served as an all-day lunch & dinner entree with peasant bread & butter, and a mug of gourmet soup or a small house salad with dressing on the side, 10.75

OR

Served a-la-carte, 8.25

Gluten free Dressings

Louie

Caesar

Ranch

Italian

Blue Cheese

Honey Mustard

Orange Sesame

Balsamic Vinegar & Olive Oil

FRESH SALADS

Fresh salads using seasonally available fresh, clean & local ingredients. Served with housemade signature peasant bread slices & butter. House gluten-free bread, +\$1 per slice. Add gourmet soup \$4.50.

Calamari Salad 14.95

6 oz. lightly floured, marinated & flash-fried wild-caught calamari served on top of bed of romaine, tossed with black olives, tomato, feta cheese and cucumber. Served with lemon wedges. Choice of dressing on the side.

Albacore Tuna Salad 13.95

Housemade albacore tuna mixed with red onion, celery, dill weed, & mayo; mounded on top of spring mix with cucumber, avocado, tomato and boiled egg. Choice of dressing on the side.

Cashew Chicken Salad 12.50

Spring mix, shredded cabbage, tender chunks of oven-roasted chicken breast, cashews, celery, sweet red bell pepper, chow mein noodles & mandarin oranges. House orange sesame dressing on the side.

^{New} The Grateful Salad 12.00/add chicken +2.25

Romaine lettuce, jicama, tomato, cucumber, red onion, avocado, sunflower seeds & raisins. Choice of dressing on the side.

Curry Chicken Salad 12.00

Tender chunks of oven-roasted chicken breast, diced celery & red grapes in a creamy housemade curry sauce mounded on a bed of spring mix, topped with almonds & oranges wedges. Balsamic vinegar & olive oil dressing on the side.

Caesar Salad 9.00/add chicken +2.25

Romaine lettuce, shredded Parmesan cheese, & housemade peasant bread croutons. Caesar dressing on the side.

Small House Salad 5.50

Spring mix topped with jicama, grape tomatoes and cucumber. Served with dressing of choice on the side.

Food Allergy Disclaimer

*** LUNCH & DINNER ***

Served All Day

BURGERS

Served on housemade buttered & grilled hamburger buns with our house hand-cut "clean" french fries & housemade Louie sauce. Add gourmet soup or small house salad \$4.50. **Gluten-free bun, add \$2**

GF

Buttermilk Chicken Burger 12.00

Deep fried house breaded buttermilk chicken served on buttered house-baked bun with ranch, dill pickles & lettuce. Add your choice of cheese \$1. Add bacon \$1

Beef Smash Burger 11.00

6 oz smashed beef patties (cooked medium) served on buttered house-baked bun with mayo, lettuce, thinly-sliced tomatoes, red onions & dill pickles. Add your choice of cheese \$1. Add bacon \$1. Add sauteed mushrooms & swiss cheese \$2

DF

Black Bean Veggie Burger 11.00

Gluten-free, vegan-certified, chipotle-seasoned, 4.2 oz black bean patty served on buttered house-baked bun with mayo, lettuce, thinly-sliced tomatoes, red onions & dill pickles. Add your choice of cheese \$1. Add bacon \$1. Add sauteed mushrooms & swiss cheese \$2

DF VF

Gourmet SOUPS

All gourmet soups are scratch-made & gluten-free. Offering daily our popular curry & tomato soups. Ask your server for seasonal soup specials.

"Mul-luh-guh-taa-nee"

Chicken Mulligatawny mug 4.50/bowl 6.95

Creamy coconut yellow curry (mildly-spiced) soup with chicken & fresh tomato chunks served over fresh baby spinach. Topped with jasmine rice & fresh cilantro leaves. Served with fresh peasant bread & butter.

DFGF

Creamy Italian Tomato mug 4.50/bowl 6.95

Garden-fresh flavor of vine-ripened tomatoes blended with Italian spices, garlic, butter, cream & milk. Topped with shredded parmesan cheese. Served with fresh peasant bread & butter.

GF

Soup & Salad Combo 7.95

A mug of gourmet soup with small house salad & your choice of dressing. Served with fresh peasant bread & butter.

GF



Mug of Soup 5.50/ Bowl 6.95
Add to meal \$1 discount

SEAFOOD

Add gourmet soup or small house salad \$4.50.

Fish & Chips 16.50

Three crispy house beer-battered cod fillets served with lemon wedges, coleslaw, house tartar sauce, hand-cut french fries & house louie sauce.

Fish Burger 14.00

Two crispy house beer-battered cod fillets served on buttered housebaked bun with house tartar sauce, shredded cabbage & thinly-sliced tomatoes & dill pickles. Served with coleslaw, hand-cut french fries, house louie sauce & lemon wedge. Add your choice of cheese \$1

Fish Tacos 13.00

Two corn tortillas filled with two house beer-battered cod fillet, shredded cabbage, cilantro, tomatoes & shredded cheddar & jack cheese. Coleslaw, house taco sauce & lemon wedges served on the side.

GRILLED SANDWICHES

Paninis are pressed grilled sandwiches using our housemade peasant bread, or as a griller using flour tortilla (unless otherwise noted). Served with our house hand-cut french fries & house-made Louie sauce, unless noted otherwise. Add gourmet soup or small house salad \$4.50. **Gluten-free bun, add \$2**

GF

Albacore Tuna Melt Panini 12.00

Housemade albacore tuna mixed with red onion, celery, dill weed & mayo; topped with dill or sweet pickles & your choice of cheese: American, cheddar, pepper jack, provolone, or swiss.

Cheese Steak Panini 13.00

5 oz. thinly-sliced beef ribeye, grilled red onions, grilled green & red bell peppers, house spices, cream cheese & provolone cheese.

Grilled Cheese & Tomato Soup 9.75

Classic grilled cheese on house ciabatta bread with your choice of cheese (American, cheddar, pepper jack, provolone, or swiss) served with a cup of gourmet tomato soup & potato salad.

Pastrami Reuben Panini 12.00

Grilled thinly-sliced beef pastrami, sauerkraut, housemade Louie dressing & swiss cheese on housemade rye.

Sonora Panini 11.00

Grilled chicken breast, grilled red bell pepper, jalapenos, black olives, cheddar & pepper jack cheese & housemade mildly-spiced southwestern sauce.

Veggie Delight Panini 11.00

Housemade basil-walnut pesto, sliced avocado, tomato & fresh mozzarella cheese. Add grilled chicken \$2

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*** LUNCH & DINNER ***

Served at 11:00 am

Gourmet Artisan Beer-Crust *** PIZZA ***

Housemade beer-crust pizza dough loaded with fresh toppings and housemade gluten-free pizza sauces. Made fresh to order. Also available as Take-N-Bake. Add gourmet soup or small house salad \$4.50. Gluten-Free 10" crust available.

Alfredo Chicken 8" 8.95 / 12" 13.95 / 16" 18.95

Fresh sliced mushrooms, baked chicken breast, and mozzarella on our housemade alfredo sauce.

Bigfork Combo 8" 13.70 / 12" 18.65 / 16" 23.95

Pepperoni, Italian sausage, bacon, Canadian bacon, red onion, fresh mushrooms, tomatoes, green bell peppers, mozzarella cheese on our housemade marinara sauce.

Hawaiian 8" 8.95 / 12" 13.95 / 16" 18.95

Canadian bacon, fresh pineapple on our housemade marinara sauce.

Margherita 8" 9.70 / 12" 13.95 / 16" 18.95

Fresh mozzarella cheese, fresh basil & tomatoes on housemade marinara sauce.

Meat Lovers 8" 10.95 / 12" 16.95 / 16" 22.95

Pepperoni, Italian sausage, bacon and Canadian bacon on our housemade marinara sauce.

Pepperoni 8" 7.95 / 12" 12.45 / 16" 16.95

Pepperoni and mozzarella cheese on our housemade marinara sauce.

Pesto Chicken 8" 13.70 / 12" 18.65 / 16" 23.95

Baked chicken breast, fresh mushrooms, red onions, tomatoes, housemade basil-walnut pesto, fresh mozzarella cheese, pine nuts on our housemade alfredo sauce.

Veggie 8" 10.95 / 12" 16.95 / 16" 22.95

Fresh mushrooms, green bell peppers, red onions, black olives, tomatoes and mozzarella on our housemade marinara sauce.

House Gluten-Free Pizza Sauces

- * Alfredo *
- * Basil Walnut Pesto *
- * Marinara *

Build Your Own Pizza

Cheese Toppings Premium Toppings**

8" Personal (Serves 1).....	6.95.....	1.00.....	1.75
12" Medium (Serves 3).....	10.95.....	1.50.....	2.35
16" Family (Serves 5).....	14.95.....	2.00.....	3.00

Meats

Bacon
Canadian Bacon
Chicken**
Ham
Italian Sausage
Pepperoni

Vegetables

Artichokes**
Basil
Black Olives
Green Bell Peppers
Green Onions
Jalapeno
Mushrooms
Pineapple
Red Onions
Red Bell Peppers
Spinach
Sun Dried Tomatoes**
Tomatoes

Cheeses

Extra Cheese
Feta**
Fresh Mozzarella**
Provolone**

*** Calzones ***

Calzones are made to order using our housemade pizza dough and pizza sauces. Served with house marinara sauce or ranch dressing on the side. Add gourmet soup or small house salad \$4.50.

Pepperoni Sausage 10.95

Pepperoni, Italian sausage, black olives, red onion, mozzarella cheese, and housemade marinara sauce.

Pesto Chicken Sun Dried Tomato 10.95

Baked chicken breast, fresh mushrooms, sun dried tomatoes, home-made basil walnut pesto, fresh mozzarella cheese on our house alfredo sauce.

Sausage Mushroom Onion 10.95

Italian sausage, fresh mushrooms, black olives, green onion, fresh mozzarella and Parmesan cheese on our house alfredo sauce.

Turn 8" pizza into Calzone Add 1.00



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*** DINNER ***

Served 5 - 8 pm

Appetizers

Calamari 12.50

6 oz. lightly floured, marinated & flash-fried wild-caught calamari. Served with cocktail sauce.

DF

Loaded Nachos 12.00

Gluten-free corn tortilla chips piled with melted Cheddar & Jack cheese, black olives, jalapenos, black beans, green onions, diced tomato, and avocado. Served with house salsa and sour cream.

GF

Buttermilk Chicken Fingers 11.50

Deep fried house breaded buttermilk chicken fingers served with house ranch dressing.

Wontons 10.50

House spiced beef & pork, chives, cabbage, bean sprouts, and water chestnuts wontons. Served with soy wasabi sauce.

DF

Basket of Fries 6.00

Basket of our hand cut twice-fried french fries. Served with house ranch or louie dressing. Add melted cheese \$2

DFGFVF

Chips & Salsa 6.00

Gluten Free corn tortilla chips served with house salsa

DFGFVF

Entrees

Dinners served with toasted housemade garlic parmesan peasant bread. Includes gourmet soup or small house salad.

*** Coming soon ***

Pasta & Rice Bowls

Fresh local pasta prepared with our housemade sauces. Pasta dishes served with toasted housemade garlic parmesan peasant bread. Add gourmet soup or small house salad \$4.50. Gluten-free pasta add \$2 GF

Thai Coconut Red Curry Shrimp 15.95

Sauteed shrimp, sugar snap peas, mushrooms, onions & red bell pepper in house cod coconut curry sauce. Served over jasmine rice and topped with fresh basil leaves, peanuts and lime wedges.

DFGF

Fettuccine Alfredo 15.50

Fresh made fettuccine tossed with house alfredo cream sauce. Garnished with parmesan cheese & fresh basil. Add grilled chicken or shrimp \$4.95

Spaghetti 14.50

Rustic italian classic housemade bolognese sauce with ground beef and pork sausage served over angel hair pasta. Garnished with shredded parmesan cheese & fresh basil.

Wild Mushroom Ravioli 14.50

Roasted portabella and cremini mushrooms blended with mozzarella, Parmigiano Reggiano cheeses and roasted garlic; wrapped in egg pasta. Served with house marinara sauce, parmesan cheese & fresh basil.

Bacon Mac & Cheese 13.50

Creamy house macaroni & cheese topped with toasted house peasant bread crumbs and crumbled smoked bacon. Add grilled chicken or shrimp \$4.95

Pesto Pasta w/Pine Nuts 12.95

Angel hair pasta tossed with housemade basil walnut pesto sauce and toasted pine nuts. Garnished with parmesan cheese & fresh basil. Add grilled chicken or shrimp \$4.95

*** Beverages ***

Hot Coffee, Tea, Cocoa & Steamers

We use freshly roasted coffee beans from Field-heads Coffee Company, Bigfork's handcrafted artisan roastery.

Sizes

12 oz/ 16 oz/ 20 oz

2.50	3.00	3.50	Americano
4.50	5.25	6.00	Breve Latte
3.25	3.75	4.25	Cappuccino
4.25	4.75	5.25	Chai Tea Latte
			<i>David Rio Tiger Spice & Vanilla</i>
2.75	3.00	3.25	Coffee, Fresh Roasted (Dine In 2.75)
2.75	3.00	3.25	Coffee, Decaf Fresh Roasted (Dine In 2.75)
3.00	3.50	4.00	Cold Brew Coffee
2.00			Espresso (Doppio 2.50)
3.00	3.50	4.00	Hot Chocolate
3.50	4.25	5.00	Latte, Hot/Iced
3.75	4.50	4.95	Mocha
2.50	3.00	3.50	Steamer
		3.00	Tea, Pot

****Additions****

Drink Flavor .50
Extra espresso shot .75

Fresh Brewed

Iced Tea & Lemonade

Iced Tea 3.00
Unsweetened
Flavored, add \$1

Lemonade 3.00
Arnold Palmer
Flavored, add \$1

Cold Milk & Juice

Milk (Whole, 2%, Skim) 2.50
Milk (Almond, Coconut, Soy) 3.50
Ocean Spray Juice 3.00
Apple, Cranberry, Orange

Fountain & Italian Sodas

Fountain Sodas 2.70
7-Up, Diet Pepsi, Dr. Pepper, Pepsi,
Root Beer

Italian Sodas/Creamosas 3.20

Add any one of the following drink flavors:

Drink Flavors

Other Flavors

Almond
Caramel
Coconut
French Vanilla
Hazelnut
Salted Caramel
Toffee Nut
Vanilla
White Chocolate

Fruit

Huckleberry
Raspberry

Sugar Free

Almond
Caramel
Hazelnut
Raspberry
Vanilla
White Chocolate

ARTISAN *** Desserts ***

All of our bakery goods are homemade from scratch. We prepare our bakery goods by hand (artisan-style) using the freshest, cleanest and as locally grown ingredients as we can get. Huckleberries are hand-picked wild in the bordering wilderness.

Cream Pie Slice, 8

Slice of house cream pie. Check with server for today's flavors.

Berry Pie Blossoms, 7+

Mini version of our popular nationally recognized handmade pies with all-butter crusts & whole berry combinations. Additional charge for huckleberry pies. Check with server for today's flavors.

Affogato, 7

Shot of hot espresso, vanilla ice cream, fresh whipped cream, chocolate syrup, almonds, & toasted coconut.

Rootbeer Float, 6

Two scoops of creamy vanilla ice cream with Mug Root Beer.

Ice Cream Sundae, 4

Two scoops of vanilla ice cream, topped with fresh whipped cream, chocolate or caramel syrup, and maraschino cherry. **GF**

Danish Pocket, 3

Fresh baked daily with scratch-made berry or cream fillings. Check with server for today's flavors.

Scone, 3

Fresh baked daily. Check with server for today's flavors.

GF Old Fashion Cookies, 2

Large fresh baked daily old-fashion cookies. Check with server for today's flavors. **GF**

Home of USA Today's

Top 10 Best

Huckleberry Pie in MONTANA Most Iconic Dish in AMERICA



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