



## APPETIZERS

**HOUSE POTATO CHIPS** V 5

Salt & malt vinegar

**TOMATO & RED PEPPER BISQUE** VEG, GF 14

Creamy and smooth with bright acidity, topped with goat cheese

\$8 cup | \$12 bowl

**SALMON CAKES** 14

Heavy on salmon, light on seasoning, petite arugula salad and house tartar

**CRISPY PORK BELLY** 14

Awesome Sauce v 2.0, ginger pickled carrots, jalapeno, radish, cilantro, topped with sesame seeds

**HUMMUS PLATE** V 14

House made hummus, spicy & crispy chickpeas, grilled flatbread

**CHARCUTERIE PLATE** 18

Local cured meats, Beehive Cheddar, Utah honey, crackers, pickles

**CHEESE & HERB FLATBREAD** V 16

Our blend of excellent cheeses, San Marzano tomatoes and fresh herbs, cooked in a wood fired oven

## SALADS & BOWLS



**HOUSE SALAD** VEG, GF 14

Crisp greens, seasonal garnishes, soy-roasted sunflower seeds, house vinaigrette

**HCG WEDGE** GF 16

Little gem lettuce, house made ranch dressing, Point Reyes blue cheese, baby tomatoes, crispy bacon lardons, balsamic drizzle

**SPINACH SALAD** VEG, GF 18

Chiffonade of spinach and radicchio, fresh berries, goat cheese, toasted pistachios, shallot vinaigrette

**GRAIN BOWL** V 22

Blend of whole grains and legumes, winter vegetables, arugula, goat cheese, pumpkin seeds, Persillade sauce and balsamic reduction

**BISON CHILI & JALAPENO CORNBREAD** 18

Rich with bison and beans, not too spicy adobo sauce, topped with sour cream, shredded cheese, and green onion

**FARFALLE WITH SHRIMP & PANCETTA** 24

In a garlic and herb broth with baby peas, yum

**PROTEIN ADD-ONS** 12

Grilled chicken, grilled burger\*, salmon cake, scoop of WC Chicken salad, chilled shrimp

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more are subject to 20% service charge

VEG vegetarian | V vegan | GF gluten free





## HANDHELDS

Served on toasted bun with house made chips and a pickle.  
Upgrade to fries or side House Salad for \$2

### BISON BURGER\*

2 3

Fresh local Bison burger with American cheese, house fry sauce and LTO

### WC CHICKEN SALAD

1 9

House specialty, toasted pine nuts, currants, and lemony arugula

### MARINATED EGGPLANT VEG

1 8

Egg & cheese battered eggplant, wilted spinach, roasted peppers, and fresh mozzarella

## DINNER *Served from 4:00 p.m. to close*



All main courses come with a small house salad

### HONEYCOMB CHICKEN GF

3 2

Grilled Mary's chicken breast with honey lemon beurre blanc and glace de voile, potatoes au gratin, charred romesco

### PORK TENDERLOIN\* GF

2 8

Cracked fennel seed, coriander and black peppercorn with mustard pan sauce and a hint of ancho chili, creamy polenta

### MARINATED EGGPLANT VEG

2 8

Egg & cheese battered eggplant, wilted spinach, roasted peppers and fresh mozzarella, lemon orzo

### GRILLED RIBEYE\* GF

4 6

Reverse sear method, horseradish sour cream, natural juices, potatoes au gratin

### SALMON\*

3 2

Pan roasted Atlantic salmon, melted leeks, orzo, creamy lemon sauce

### UTAH ELK SHANK GF

4 5

Fall off the bone tender, huckleberry & red wine sauce, creamy polenta

## DESSERT

### COOKIE SKILLET VEG

1 4

Chocolate chip cookie warmed in our wood fired oven

### APPLE CRISP VEG

1 2

Tart apples, brown sugar crumble

### SCOOP OF VANILLA BEAN GELATO

4

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