



APPETIZERS

HOUSE POTATO CHIPS V, GF

Salt & malted vinegar

6

RED PEPPER BISQUE VEG, GF

Creamy and smooth with bright acidity, topped with goat cheese

\$9 cup | \$13 bowl

SHORT RIB POUTINE

Heavy on the short ribs, sidewinder fries, Beehive cheese curds, sour cream, and porcini mushroom gravy

23

HG CHICKEN WINGS

Awesome Sauce v 3.0

15

HUMMUS PLATE V

House made hummus, spicy & crispy chickpeas, grilled flatbread

14

CHARCUTERIE PLATE

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

19

CHEESE & HERB FLATBREAD VEG

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

16

SALADS & BOWLS



HOUSE SALAD V, GF

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

15

UTAH SALAD VEG, GF

Crunchy mix of kale, golden beets, Granny Smith apples, radishes, dried cherries, Slide Ridge honey vinaigrette, pine nuts, and feta cheese. Our nod to the Utah harvest.

19

NY STRIP STEAK SALAD*

7oz choice New York Strip Steak, little gems lettuce, pickled red onion, grape tomatoes, house balsamic vinaigrette, Point Reyes blue cheese, and crispy shallots

26

HOUSE PASTA VEG

Simple San Marzano tomato sauce, stracciatella cheese, topped with pecorino and torn basil

22

GRAIN BOWL VEG

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

23

BISON CHILI & JALAPENO CORNBREAD

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

23

PROTEIN ADD-ONS

Grilled chicken, grilled burger*, trout*, or scoop of WC Chicken salad

11

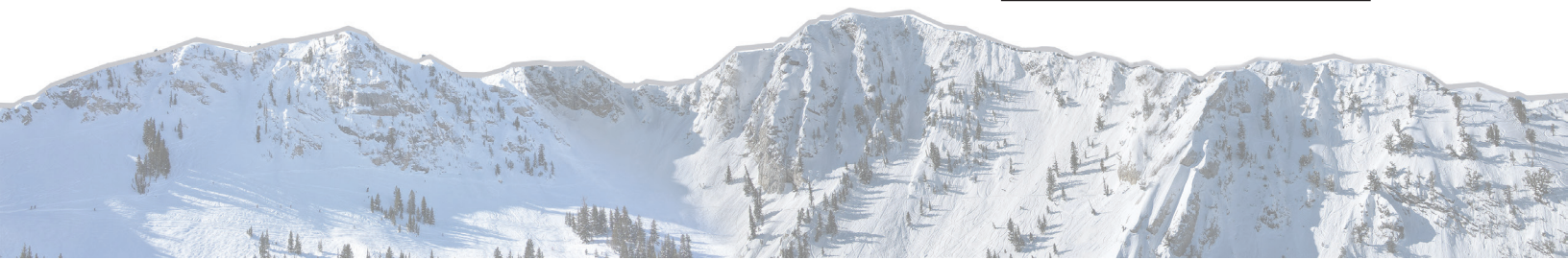
7oz New York Strip*

20

*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 with house made chips and a pickle. Upgrade to fries or side House Salad for \$2

BISON BURGER*

2 5

Fresh local bison burger with American cheese, house fry sauce and LTO on a toasted brioche bun

ROASTED MUSHROOM VEG

2 2

Garlic & thyme roasted mixed mushrooms, roasted garlic airline, avocado, radish sprouts, and house pickled red onion on an open faced ciabatta bun

WC CHICKEN SALAD

2 1

House specialty, toasted pine nuts, currants and lemony arugula on a toasted brioche bun

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, fingerling potatoes, roasted heirloom carrots with carrot top pesto

GRILLED NY STRIP STEAK* GF

5 8

14oz choice New York Strip steak, roasted heirloom carrots, fingerling potatoes, herb butter & red wine demi-glace

PORK TENDERLOIN* GF

3 0

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

IDAHO TROUT* GF

3 9

Pan roasted 8oz trout, creamy sunchoke puree, sauteed rainbow chard & mixed mushrooms, finished with roasted pine nuts and grapefruit beurre blanc

UTAH ELK SHANK GF

4 6

Fall of the bone tender, huckleberry & red wine demi-glace, creamy polenta

DESSERT

COOKIE SKILLET VEG

1 5

Chocolate chip cookie warmed in our wood fired oven topped with caramel

CARAMELIZED HONEY PANNA COTTA VEG 1 4

Topped with pistachio crumble

SCOOP OF VANILLA BEAN GELATO VEG 5

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