

# the rustic bar

## *soup & salad*

**the general's bison stew** 11

**mushroom bisque** 11

**rustic house** tossed field greens, cucumbers, marinated artichoke hearts, red onions, tomatoes, house vinaigrette 11

**caesar** romaine lettuce, parmesan, house-made dressing 11 add chicken 5

## *share*

**drunken mussels** white wine, garlic, lemon 16

**classico flatbread** mozzarella, marinara, extra virgin olive oil, italian herbs 9

**calabrese flatbread** imported salami and fresh garlic 12

**verde** italian sausage, mozzarella, red onion, basil pesto 12

**flying pig flatbread** crispy pork belly, cheddar cheese, the general's huckleberry barbeque sauce 12

**mediterranean flatbread** kalamata olives, feta cheese, marinated artichoke hearts 11

**cheese board** regional & artisan cheeses, country olives, quince preserves and crackers

**small** 18 **large** 28

**crispy pork belly wraps** crispy pork, sweet and spicy sauce, pickled vegetables, cilantro crème 15

**fried haricots verts** garlic herb aioli 10

## *main*

**elk osso buco** braised elk shank, whipped potatoes, seasonal vegetable, horseradish crema 38

**bison burger** durham ranch bison burger served with cheddar or blue cheese 18 add bacon 2

**wild game bolognese** served over fettucine with parmesan cheese 26

**pan seared idaho trout** dressed field greens, raspberry glacé, seasonal vegetables 27

**bison tenderloin** mushroom brandy cream sauce, lyonnaise potatoes, seasonal vegetables 40

**mediterranean shrimp scampi** grape tomatoes and feta cheese 28

**handcut cowboy ribeye** buttermilk-garlic whipped potatoes, seasonal vegetables 39

**elk and huckleberry sausages** lyonnaise potatoes, sautéed sugar snap peas, sweet ale mustard 28

◆split plate charge 3◆