



BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

STARTERS

- GRILLED OYSTERS** lemon-garlic butter, herb breadcrumbs, pecorino cheese 20
- WATERMELON-TOMATO GAZPACHO** prosciutto-cROUTONS, chili 12
- KAMPACHI CRUDO** sumac, avocado, black olive, green apple, mint, chili oil 22
- CALAMARI TWO WAYS** grilled and crispy, roasted tomatoes, poblano crema 18
- PROSCIUTTO SAN DANIELE** grilled baguette, quince, pecorino, almonds 18
- BUTTERMILK FRIED CHICKEN** pickled vegetables, house-made ranch 16
- CUCUMBER SALAD** summer squash, red onion, fennel, dill-yogurt, salmon roe 18
- STRAWBERRY SALAD** sweet peas, arugula, goat cheese, almonds, mint vinaigrette 14
- WEDGE SALAD** gem lettuce, blue cheese, bacon, tomato confit, egg, pickled onion, crispy shallot 16
- WOOD-FIRED ARTICHOKEs** served with house-made remoulade 15 **V.**
- PIMENTO CHEESE DIP** served with house-made tortilla chips 14 **V.**
- ANTIPASTO BOARD** selection of salumi and cheese, apple, almonds, olives, pickled vegetables 24

SHARED SIDES

- | | |
|---|--|
| COLESLAW caraway dressing 7 | ROASTED CARROTS pomegranate, pesto 10 |
| ROASTED WILD MUSHROOMS seasonal 14 | CHILE CHEDDAR CORNBREAD honey butter 8 |
| YUKON GOLD POTATO PUREE chives 10 | BRUSSELS SPROUTS green apple, malt vinegar 10 |
| MAC 'N' CHEESE white cheddar 12 | FRENCH FRIES fancy salt 9 |
| bacon+3 | truffled +3 |

vegetarian options indicated with "V."



BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

MAIN COURSE

DAY BOAT SCALLOPS wild rice, hazelnuts, chard, red wine reduction 38

WOOD-FIRED ALASKAN HALIBUT sauteed squash, zucchini mousse, tomato confit 38

SHRIMP & GRITS cajun spiced sauce, grilled sourdough 28

CAMPANELLE PASTA wild mushroom ragu, kale, pickled onions, pecorino cheese 28 **V.**

STUFFED QUAIL sauteed spinach, roasted potatoes, bacon, white wine-quail jus 36

KOROBUTA PORK CHOP brown buttered sunchokes, broccoli di ciccio, lemon-pork jus 48

SLOW SMOKED DRY AGED PRIME RIB au jus, horseradish cream, potato puree 58

BLACK PEPPERED BEEF BRISKET house-made coleslaw & french fries 29

DRY AGED PRIME NEW YORK STRIP "loaded baked potato", red wine butter 65

FIRE GRILLED ELK STEAK roasted carrots, farro verde, huckleberry jus 60

PLATES FOR TWO

ST. LOUIS CUT RIBS house-made coleslaw 48

OUR FAMOUS BEER CAN CHICKEN herb roasted potatoes 50

BBQ PLATE beef brisket, st. louis ribs, shredded beer can chicken, coleslaw, corn bread 55

TASTING MENU 8 courses selected by our Chef highlighting our favorite dishes 200

vegetarian options indicated with "V."