

## SOUP, SALADS & SANDOS FOR STARTERS

### SOUP OF THE DAY

our special of the day 8

### BIG WOOD KALE

apples, gruyère crisp, toasted almonds  
dried cherries, creamy dijon vinaigrette 13

### HOUSE CAESAR

artisan greens, croutons, pecorino-romano  
house-made dressing 12  
add white anchovies +2

### WINTER ARUGULA

blood orange, baby fennel, candied pecans  
bacon, feta, blood orange vinaigrette 13

add chicken +6 | wild salmon +10 | steak +9

## SMALL PLATES FOR SHARING

### MIXED OLIVES

herbs, garlic 7

### IDAHO FRESH CUT TRUFFLE FRIES

herbs, roasted garlic aioli  
parmigiano-reggiano 11

### HUMMUS PLATE

grilled pita, fennel salt, olive tapenade  
chickpea & roasted red pepper hummus 12

### BURRATA

liuzzi burrata, tomato medley, basil  
balsamic glaze, hot honey, grilled baguette 16  
add prosciutto +4 | pesto +2

### CRISPY CHICKEN SANDO

kale slaw, house-made pickles honey mustard  
swiss cheese 15

### LIMELIGHT CHEESEBURGER

double r ranch beef, american cheese, white onions  
bread & butter pickles, special sauce, hand-cut fries 15

### VEGGIE BURGER

beyond meat burger, turmeric aioli  
pickled red onions, arugula 15

### SANDOS ARE SERVED W/REGULAR FRIES

sub for garden salad or truffle fries +3  
gluten free galaxy buns +2  
split charge on salads and sandos +3

### PORK BELLY POUTINE

idaho fresh cut fries, crispy pork belly  
québec gravy, cheese curds 13

### BISON MEAT BALLS

intermountain farm bison, creamy polenta  
marinara sauce, basil, parmigiano-reggiano 15

### SMOKED IDAHO TROUT CAKES

frisée, piri piri aioli 15

### GRILLED LAMB LOLLIPOPS

chimichurri, mint, grilled lemon 18

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

**LARGE PLATES  
FOR MAIN MEAL**

**WHISKEY BRAISED BISON  
SHORT RIBS**

intermountain farm bison, potato purée  
wild mushrooms, crispy onion straws 26

**BUTTER POACHED HALIBUT**

wild caught halibut, braised red cabbage, apple  
fennel, onions, compound butter 29

**HOUSE-MADE POTATO GNOCCHI**

roasted butternut squash, forest mushrooms  
braised kale, pesto, parmigiano-reggiano 20

**LAMB BOLOGNESE**

pappardelle pasta, Lava Lake lamb  
parmigiano-reggiano, basil 24

**FROM THE PIZZA OVEN  
HAND TOSSED 10 INCH PIZZA**

**MARGHERITA**

roasted tomatoes, basil, fresh mozzarella 15

**CLASSIC PEPPERONI 16**

**THE WHITE-OUT PIE**

white sauce, mozzarella, ricotta  
parmesan, truffle oil 16  
make it a roasted garlic pie +1

**FENNEL SAUSAGE**

pepperoncini, roasted tomatoes, mozzarella  
parmigiano-reggiano 16

**THE GREEK**

grilled artichoke, roasted tomatoes, pesto sauce,  
kalamata olives, parsley, feta, mozzarella 17

**VEGGIES  
FOR THE SIDE**

**CHARRED BRUSSEL SPROUTS**

sriracha, lime, sesame seeds, scallions  
deer creek honey 9

**FIRE ROASTED WINTER SQUASH**

toasted pine nuts, parsley-lemon gremolata 9

**GLAZED HEIRLOOM CARROTS**

greek yogurt, mint, deer creek honey 9

**FIRE ROASTED CAULIFLOWER**

cauliflower purée and pickled  
horseradish gremolata 9

**IL DIAVOLO**

spicy pepperoni, chorizo, salami  
pickled fresno chile, basil, mozzarella 17

**LOCAL WILD 'SHROOM**

truffle oil, caramelized onion, mozzarella  
dressed arugula, parmigiano-reggiano 17

**BUFFALO CHICKEN**

grilled chicken, red onion, celery  
blue cheese 16

**PEAR & PROSCIUTTO**

balsamic fig spread, pickled pears  
thyme, fresh chèvre 18

gluten free crust +2