The Smiling Bison

Dinner - Week of July 30th

Starters

Pulled Pork Tostones 8
house smoked pork butt, mojo de ajo, corn relish

Cheddar-Bacon Fat Biscuits 7
honey mustard butter

Poutine 9
hand cut fries, mushroom gravy,
cheddar cheese curds
sub smoked pork & pork gravy 12

Miso Glazed Pork Belly 10
caramelized leeks, pickled shallot

Wild Mushroom Soup 8
local wild mushrooms, herb oil

Scallop Crudo 13
buttermillk vinaigrette, pepper vinegar, chili oil, granny
smith apples, watermelon radish

Pizzas & Salads

Grilled Peach Salad 13
arugula, smoked blue cheese, pistachio, rhubarb,
basil vinaigrette

Steak & Beet Salad 15
waterkist farms greens, arugula, red cabbage, deep fried
jalapeno, blue cheese crumble, blue cheese dressing

Duck Lovers Pizza 17
duck ham, sausage and confit, garlic puree, jack cheese,
duck egg, balsamic, pea tendrils

Ham & Pineapple Pizza 16
house tasso ham, caramelized pineapple puree, jack,
cheddar, pickled gypsy peppers, onion, arugula

Entrees

Yellowtail Snapper 26
summer succotash, arugula, micro green salad

24-Hour Braised Short Rib 27
farrotto, roasted carrots, demi

Fried Bone-In Pork Chop 23
smashed yukon golden potatoes, cheddar cheese curds,
green tomato & corn chow chow, scallion

Sweet Potato Gnocchi 25
beef sirloin, bacon lardons, pickled green onion,
mushroom demi, white cheddar

Smiling Bison Burger 16*
add farm egg 1
1/3 lb ground bison, garlic aioli, mozzarella, mushroom
ketchup, house bacon, texas toast

Scallop Po' Boy 15*
breaded scallops, tarragon aioli, shaved red cabbage,
new england roll

*sandwiches served with salt and pepper fries or basil
watermelon salad

Steaks & Sides

12oz Bison NY Strip 48

16oz 1855 Angus T-Bone 39

6oz Beef Sirloin 24

   served with choice of topper and side

Steak Toppers:
blue cheese butter   demi glace

A La Carte Sides 5
Roasted Carrots	Mashed Potato
Small Farmer Salad	Roasted Wild Mushrooms
Hand Cut Fries	