
S T A R T E R S

Heirloom Tomato Bisque	12
arugula and basil pesto, focaccia croutons	
Charcuterie & Fromage	22
prosciutto, soppressata, capicola, onion jam, accoutrements, rustic bread, crackers, assorted domestic and imported cheeses	
House Smoked Wings	19
not the usual suspects - brined & hickory-smoked, then fried to order. carrot, celery, choice of ranch or blue cheese	
Haydens Nachos	18
corn chips, shredded cheddar, jack cheese, sour cream, guacamole, black beans, pickled jalapeños, red onions, salsa	
Add: bison chili \$6, grilled chicken breast \$6, or marinated flank steak \$14	

S A L A D S

Classic Caesar Salad	15
romaine hearts, housemade caesar dressing, parmigiano reggiano, garlic croutons	
Roasted Root Vegetable Salad	15
hot honey roasted root vegetables, goat cheese, arugula, raspberry vinaigrette	
Asian Chop Salad	16
red and green cabbage, red bell pepper, carrots, cucumbers, edamame, cilantro, almonds with semi-sweet ginger soy vinaigrette & topped with green onions and crispy fried wontons	
Teton Greenery Salad	15
organic baby greens, red onion, kalamata olives, english cucumbers, heirloom tomato, goat cheese crumbles, candied pecans, dried cranberries, aged balsamic vinaigrette	

A D D O N S

Grilled Chicken	6
Seared Salmon	14
Marinated Flank Steak	14

M E A L S & S H A R E A B L E S

Bison Chili	21	*Steak Frites	28
ground bison, green chili, navy beans, sour cream, cheddar, cornbread muffin		6-ounce grilled NY steak strip, french fries, house chimichurri	
* Tuna Poke Bowl	24	Wild Boar Green Chili Stew	25
sushi rice, avocado, cucumber, soy, ginger, ponzu, togarashi, scallions, spicy mayo		Texas wild boar, hatch green chili, potatoes, diced tomato, garlic	



20% SERVICE CHARGE WILL BE ADDED TO EACH GUEST CHECK

 * Consuming raw or undercooked meats, nuts, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any additional dietary restrictions.

H A N D H E L D S

<p>Grilled Cheese & Tomato Soup 17 sourdough bread, american cheese, provolone cheese, tomato soup</p> <p>Haydens Club Sandwich 20 smoked turkey, bacon, swiss, lettuce, tomato, mayonnaise, guacamole. Served with fries</p> <p>* Grilled Steak Sandwich 22 marinated steak flank, caramelized onions, baby arugula, steak sauce aioli, served with fries</p> <p>BLTA 20 toasted panini bread, applewood-smoked bacon, heirloom tomatoes, romaine hearts, avocado, herb aioli</p> <p>Citrus Chicken Sandwich 20 brioche bun, mayonnaise, citrus-marinated onions and cucumbers, tomato</p>	<p>BURGER ADDS: bacon \$4, avocado \$3 bison chili \$3, fried egg \$3</p> <p>Bison Burger 23 grilled 1/2 lb burger, tomato, smoked aioli, onion, baby arugula, aged white cheddar, brioche bun, served with fries</p> <p>Wagyu Burger 22 grilled 8-ounce burger, white cheddar, LTO, special sauce, brioche bun, served with fries</p> <p>Portobella Burger 20 grilled portobella, roasted bell peppers, gruyere, LTO, garlic aioli, toasted brioche, served with fries</p>
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F L A T B R E A D S \$ 1 9

<p>Margherita tomato sauce, fresh mozzarella, pecorino, heirloom baby tomatoes, basil</p> <p>BBQ Chicken bbq sauce, mozzarella, diced chicken, red onion, cilantro</p>	<p>Burnt Pepperoni tomato sauce, burnt pepperoni, fresh mozzarella, pecorino, basil, hot honey</p> <p>Haydens Special olive oil base, caramelized onions, blue cheese, pinenuts, grapes</p>
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D E S S E R T S

<p>Trio of Gelato or Sorbet du jour \$10</p>	<p>Espresso Panna Cotta panna cotta flavored with espresso and Kahlua topped with a layer of Irish cream \$12</p>	<p>Flourless Chocolate Torte (GF) with huckleberry gastrique \$12</p>	<p>Deep Dish Cookie warm chocolate chip cookie topped with vanilla gelato \$12</p>
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