



north grille

Roasted Garlic Hummus	8
house made flatbread, vegetable crudité, olives, sunflower seed pesto	
Flatbread	12
tomato jam, house ricotta, asparagus, cured egg yolk	
Papas Bravas	6
smashed fingerling potatoes, bravas sauce, aioli	
Beet Salad	11
arugula, beet, rye crumb, goat cheese vinaigrette	
Vertical Harvest Garden Salad	10
caper berries, cherry tomato, feta, champagne vinaigrette	
Cobb Salad	15
chicken breast, house cured ham, duck egg, gruyere, croutons, buttermilk dressing	
Sandwiches and Burgers are Served With French Fries or Kettle Chips	
Pastrami Reuben	15
chef's rye bread, sauerkraut, gruyere, Russian dressing	
Goat Cheese & Pancetta Burger	17
Carter Country beef, pancetta, arugula, goat cheese	
Bacon & Cheddar Burger	15
Carter Country beef, bacon, cheddar, garlic aioli, b&b pickles, lettuce, tomato, onion	
Cold Ham Sandwich	14
house local ham, chef's wonder bread, white cheddar, herb aioli, lettuce, tomato, onion	
Trout Melt	12
Idaho trout, chef's sourdough, onion, olive, herbs, aioli	
House Made Beer Bratwurst	13
sauerkraut, whole grain mustard	
Quarter Pound Hebrew National Hot Dog	8
yellow mustard, ketchup	
Pork Schnitzel & Gravy	14
breaded local pork, sausage gravy, farm fresh eggs over medium	
House Made Sage Garlic Sausage	14
root vegetables, fermented cauliflower, green onion purée	
Fried Chicken	20
pork fat breading, mashed potatoes, white gravy	
Sirloin Steak & Chimichurri	18
Carter Country beef, fingerling potatoes, red wine reduction	

Chef Luke Biewick
 Sous Chefs Colin Hemens and Zach Brace

18 % Service Charge is Included on All Checks

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Kindly address your server with conditions and concerns.

5/24/2019