

## Small Bites

### Cast Iron Meatballs | \$18

house made meatballs topped with wild mushroom tomato sauce, fresh mozzarella

### Boar Bacon Artichoke Dip | \$16

boar bacon, artichoke hearts, cream cheese, fresh herbs, hot sauce, pita chips

### Mac & Cheese | \$12

orecchiette pasta with fontina, American cheddar, and mozzarella cheese topped with a herb crusted breadcrumb

### Bacon and Brussels | \$12

crispy fried brussels sprouts tossed in bacon jam and balsamic glaze

### Creole Prawns | \$18

wild gulf prawns, creole bbq sauce, and fried polenta

### Deviled Eggs | \$12

served with chef's selection of toppings

### Trio Sliders | \$18

(beef/chicken/bison)

### Vegetable Croquettes | \$14

seasonal vegetables mixed potatoes, fontina cheese and topped with chipotle aioli and micro greens

### Side Mashed | \$8

### Side Fries | \$6

### Side Seasonal Veg | \$8

### Side Gravy or Beer Cheese | \$2



## RANGE

kitchen & tap

## Salads

add grilled chicken + 5  
add shrimp +6

### Beet Salad | \$15

roasted beets, feta, crème fraiche, micro-greens, meyer lemon vinaigrette, smoked black pepper

### Mixed Greens | \$12

mixed greens, cherry tomatoes, pickled shallots, candied pecans, citrus vinaigrette and goat cheese

### Caesar Salad | \$14

chopped romaine, Caesar dressing, cherry tomatoes, butter croutons and shaved parmesan

### Heirloom Tomato Salad | \$16

ray yeung heirloom tomatoes, watermelon, cucumber, burrata cheese, balsamic reduction, chili oil & fresh basil

## Big Bites | Lunch

### Range Burger (chips or fries) | \$20

(sub bison +\$2)

drive-thru dressing, lettuce, tomato, balsamic red onion, dill pickles, with local beer cheese on a toasted bun

### Mom's Meatloaf | \$22

over garlic mashed potatoes and covered in mushroom gravy

### Steak Frites | \$28

8oz flat iron served with chimichurri and with house-made french fries

### Range Sliders (2) | \$14

beef, drive-thru dressing, lettuce, tomato, balsamic red onion, dill pickles, with local beer cheese on a toasted bun

### Hot Pastrami | \$18

pastrami, sauerkraut, cherry peppers, irish cheddar, drive-thru sauce on marble rye bread

### Pasta of the day | MP

## Pizzas

gluten free crust available +\$3

### The Forager | \$24

roasted wild mushrooms, mozzarella and goat cheese, bacon, white truffle oil

### The Range | \$24

chef's local farmers market finds

### Jalapeño Popper | \$24

chili blend with mozzarella & ricotta cheese, pepperoni, bacon and pickled jalapeños

### BBQ Chicken | \$24

chicken, bacon, red onion, with our home-made BBQ sauce, mozzarella and feta cheese, and cilantro cream

### Cowboy Burger (chips or fries) | \$20

(sub bison +\$2)

whiskey BBQ sauce, fried onions, bacon, lettuce, tomato, pickle, cheddar cheese served on a toasted bun

### Chicken Fried Chicken | \$22

over garlic mashed potatoes and covered in southern gravy

### Chicken Sliders (2) | \$14

crispy fried chicken served with chipotle aioli and house made coleslaw on a toasted bun

### Bison Sliders (2) | \$14

bison, fried jalapeño, beer cheese on a brioche bun

### Fried Chicken Sando | \$18

fried chicken breast, house-made coleslaw, pickles and chipotle aioli on a toasted bun

### Elk Pops | \$30

2-4oz elk rack pan seared with a peppercorn demi sauce over mashed potatoes

### Broken Link | \$24

italian sausage, tomato sauce, balsamic red onion, fontina and mozzarella cheese

### Margherita | \$20

tomato sauce, fresh mozzarella, basil, tomatoes and EVOO

### Cheese Pizza | \$16

tomato sauce and fresh mozzarella cheese

### Add Protein (ea) | \$3

### Add Veg (ea) | \$2