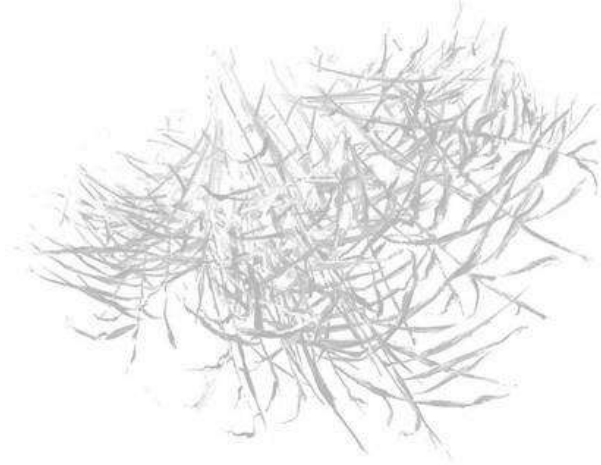




WILDWOOD

NEAT & TOASTED

Avocado Toast.

Cotija. Salsa Matcha. Cilantro. Poached Egg. (V)

Slow Simmered Oats.

Beaverhead Honey. Coconut Granola. Banana. Warm Milk. (V)(N)

Chili Egg Toast.

Egg Salad. Chili Relish. Brioche Roll.

Soft Shell Crab Toast.

Blue Crab. Tabasco Aioli. Toasted Ciabatta. Pickled Green Tomatoes.

STRAIGHT FROM THE FARM FRESH EGGS

Wild Mushroom Omelet.

Raclette Cheese. Chive. Peppery Greens. (GF)

High Rockies ‘Congee’.

Boiled Egg. Slow Cooked Bison. Chili Crisp. Local Grain Breakfast Porridge. (V)

Pulled Pork Arepa.

Cotija Cheese. Avocado Salad. Jicama. Pickled Onion.

Smoked Trout Benedict.

House Made Potato Cake. Dill. Flathead Lake Trout. Lemon Hollandaise. (GF)

Broccoli Cheddar Soufflé.

Egg White. Cauliflower. White Cheddar. (GF)

INDULGENCE

Fried Chicken.

White Cheddar Cheese Biscuits. Chorizo Verde Gravy.

Brioche French Toast.

Brown Butter Roasted Apples. Crème Fraîche. Candied Pecans. Sea Salt. (N)

Blueberry-Bacon Pancakes.

Black Barley Flour Batter. Maple. Pork Belly.

ON THE SIDE

Ibérico Sausage (GF)

Toasted Ciabatta (V)

Smoked Bacon (GF)

House Made Potato Cake (GF)

DINNER

Wildwood draws its inspiration from the land around us and the journeys beyond it — where local harvest meets new interpretations of Americana, and global influences shape familiar comforts into something new.



PLATISMATIA GLAUCA

Common name:

Ragbag lichen

A functional note:

Found on conifer bark. Pale and leafy curled, ridged surface that smells faintly of pine.

*Consuming undercooked or raw foods may increase the risk of foodborne illness.
A 20% service charge is included in every bill.*

BEGIN

VOL. 4
FEBRUARY 2026

Foie Gras Almond Croissant.

Honey. Thyme. Spiced Marcona Almond. 28

Ibérico Doughnuts.

Quince Jelly. Manchego Custard. 28

Smoked Flathead Lake Trout.

Black Barley Puff. Crème Fraiche. Cornichon. 31

FIRST

Chestnut Soup.

Sheep Pecorino Espuma. Coconut Milk. 31

Baby Gem Lettuce.

Puffed Wheat Berries. Chevre. Sumac Vinaigrette. Grape. Pecan. 28

Beef Tartare.

Chili Soy. Sushi Rice. Egg Jam. Radish. 43

Ember Roasted Carrots & Squash.

Green Tomato Yogurt. N'duja-Verjus Glaze. Toasted Seeds. 23

PASTAS

Celery Root Agnolotti.

Toasted Hazelnut. Preserved Lemon. 32 / 46

Head to Tail Ravioli.

Shank. Short Rib. Lengua. Oxtail. Black Trumpet Mushroom 36 / 51

Pork Carnitas Fettucini.

Cilantro Noodle. Slow Simmered Pork Shoulder. Cotija. 41

MAIN

Chicken Roulade.

Chanterelle & Black Trumpet Fricassee. Roasted Cauliflower. 53

Lamb Curry.

Root Vegetables. Acorn Squash. Cashew Nut Curry. Farro. 58

Cast Iron Sea Scallops.

Spiced Carrot Emulsion. Cashew Butter. Maple Roasted Carrot. 68

Poached Halibut.

Lemongrass-Coconut Broth. Fire Roasted Spore Attic Mushroom. 64



WOOD BURNING GRILL

Montana Mixed Grill

*BBQ Wagyu Short Rib. Lamb Merguez Shawarma. Lacquered Pork Ribs.
Ember Roasted Aubergine. Fries. Pomegranate-Quince Glaze.
Roasted Garlic Aioli. Herb Salad. 185
Serves 3-4*

Wagyu NY Strip Steak.

Cacio e Pepe Salsify. Mustard Jus. 105

Whole Coriander Chicken.

*Smoked Curried Cauliflower. Almonds. Caper. Harissa Honey. 89
Serves 2-3*

Duck Breast Over Coals.

Roasted Sunchoke. Confit Fennel. Duck Bordelaise 65

INDULGE

S'mores Bar.

Chocolate Cremieux. Chocolate & Graham Crumble. Torched Marshmallow. 22

Caramelized Apple 'Pie'.

Miso Ice Cream. Candied Peanut. Cinnamon-Sugar Crust. 19

Basque Cheesecake.

Honey Tuile. Blood Orange Compote. 20

EXECUTIVE CHEF · MATT DAHLKEMPER

EXECUTIVE SOUS CHEF · JUSTIN YU

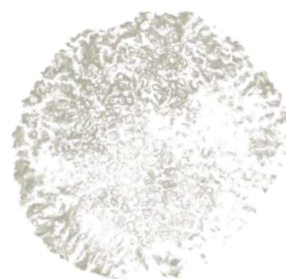
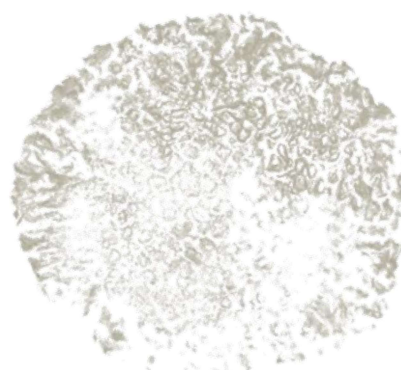
PASTRY CHEF · ASHLEY GINSBERG

CHEF DE CUISINE · ANTONIO MEDINA

OUR MONTANA FARMERS, RANCHERS, AND PARTNERS

*Amaltheia Dairy. Kalispell Creamery. ST Bar Ranch. Tangen Draw. Highland Harmony.
Cascade Colony. Living River. Beaverhead Honey. Spore Attic. Straight From the Farm
Fresh Eggs. Grand View Sheep Cheese. Wickens Ranch. Blue Marbled Beef. Lifeline
Farm. Mountina Cheese. Native Fish Keepers. Little Belt. Daily's Bacon.
Old Salt. Chance Farm. 406 Lamb. LF Ranch. Plate & Pantry. S Bar Ranch.
Montana Roots. Cream of the West. Montana Flour & Grains.*





WILDWOOD

For curious eaters & young adventurers

FIELD BITES

Chicken Noodle Soup. 13

Heirloom Chicken. Savory Broth.

Baby Gem Caesar. 15

Ciabatta. Parmesan.

Crudités. 14

Buttermilk Ranch.

WOODLAND MAINS

Bison Burger. 21

French Fries. White Cheddar.

Buttered Pasta. 16

Parmesan.

Grilled Shrimp. 31

Grilled Vegetables..

Chicken Paillard. 24

Grilled Chicken Breast. Vegetables.

CLASSICS

Grilled Cheese Sandwich. 17

Buttered Brioche. White Cheddar. Fries.

Chicken Tenders. 19

Fries. Ketchup.

Mixed Fruit Bowl. 12



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