

— BEGINNINGS —

Housemade Kettle Chips 5
House Made Ciabatta, and Herb Butter 4
Palate Game Stew 7
Veggie Soup of the Day (Ask your server) 6

CHEFS BOARD

2 Cheeses and 2 meats, House Pickled Veggies 18

ROASTED GREEN BEANS

Toasted Almond Vinaigrette, Crispy Onion 10

HOUSE CUT SWEET POTATO FRIES

Parsley Caper Lemon Aioli 9

REDBIRD DRUMMETTES

Black Pepper Honey Glaze, Chicken Chicharrone, Cilantro 12

SMOKED TROUT

Pommes Anna, Trout Eggs, Sorrel, Caraway Cream 13

— NEXT —

WATERMELON SALAD

Cilantro Brie, Almond Crumb, Sweet Peas, Arugula, Jalapeno Mint Vinaigrette 13

RADISH AND CUCUMBER

Vertical Harvest Tomatoes, Thai Basil Vinaigrette, Sorrel, Juustoleipa Cheese Crisps 13

PALATE SALAD

Roasted Baby Beets, Goat Cheese Ranch, Pickled Carrot, Quinoa Crispies, Mixed Greens 12

+ Chicken 7 / Wyoming Sirloin 7 / Shrimp 7

— LUNCH —

BISON GYRO

Zucchini Babaganoush, Whipped Feta, Pickled Onions and Cucumbers, Indian Frybread, House Chips 16

STEAK AND POTATOES

Wyoming Sirloin Steak, Parsnip Puree, Local Flower Pesto, House Chips 19

JACKSON FISH AND CHIPS

Melvin Brewing Beer Batter, Pine Tartar Sauce, Malt Onions, House Chips 14

PORK BELLY BLT

Tomato Jam, Arugula, Caper Lemon Aioli, Sunflower Pesto, Juustoleipa, Ciabatta, House Chips 14 No Pork 12

SMOKED CHICKEN PAPPARDELLE

Carrot Jus, Chicken Cracklins, Grilled Summer Squash. VEGGIE Option Available! 15

HOUSE BURGER

Mixed Greens and House Pickles, Brie Cheese, Roasted Garlic Aioli, House Chips 13

PALATE SANDWICH

House Roasted Turkey, Balsamic Apples, Caramelized Onions, Provolone, Roasted Garlic Aioli, House Chips 13
Sub Side Salad 3

— SWEETS —

PEANUT BUTTER CHOCOLATE BAR

Pretzel Crust, Shaved Chocolate, Peanut Butter Mousse 8

BERRIES AND CREAM

Fry Bread Ice Cream, Compote, Lavender Honey 8

— HEY KIDS! —

Noodles and Cheese 6
Grilled Cheese 6
Raw Vegetables with Dipping Sauce 5
Fresh Fruit 5
Kids Salad 5

Kid Steak 10
Crispy Chicken Tenders 7
DYO (Decorate Your Own) Animal Cookies 6
Apples and Honey 6

— WHITE WINE —

ROSE

Whispering Angel Rose
Cotes de Provence, France 45

CHARDONNAY

Bourgogne Blanc
France 33

Chateau St. Jean Bijou (Lightly Oaked)
Sonoma, California 31

Edna Valley
Edna Valley, California 36

Niner Chardonnay
Central Coast, California 57

SAUVIGNON BLANC

Oyster Bay
Marlborough, New Zeland 32

Hanna
Russian River Valley, California 36

La Cappuccina Basaltik - Organic

PINOT GRIS

J Vineyards
Russian River, California 37

Terlato Friuli
Italy 42

SPARKLING

Motelliana Prosecco
Prosecco, Italy 30

N/V Veuve Clicquot Brut
Champagne, France 99

Moet & Chandon
Dom Perignon Brut Champagne, France 150

— RED WINE —

MERLOT / MALBEC

Teira Merlot
Sonoma County, California 32

Chateau de Gaudou Malbec
"Cuvee Tradition" Cahors, France 35

PINOT NOIR

Josh Cellars
California 32

Jackson Hole Winery
Sonoma, California 42

CABERNET SAUVIGNON/OLD WORLD

Sivas Sonoma
Sonoma County, California 44

J. Lohr
Paso Robles, CA 34

Van Ruiten
Lodi Appellation, CA 36

SPIKED SELTZER

Indian River Grapefruit 7

West Indies Key Lime 7

LOCAL BEERS

Pako's IPA 6
Jenny Lake Lager 6
Killer Bees Blonde Ale 7
Melivin IPA 7

BEERS

Budweiser 5
Bud Light 5
Stella 7

FOR DINNER OR CATERING,
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IN JACKSON HOLE

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