

CROW'S BENCH

SHAREABLES

BRUSSEL SPROUTS ^{V} – \$16

Fried brussels, topped with pickled onion & charred scallion aioli

IDAHO TOSTONES ^{V} – \$14

Fried fingerling potatoes with chimichurri & aioli

WHIPPED CHÈVRE ^{V} – \$17

Goat cheese, Schweitzer huckleberry jam, pecans, served with warm bread

IBERICO CANAPÉS – \$22

Choice of 26 month aged Spanish jamón or chorizo, with burrata, basil, balsamic glaze on toasted baguettes

HANDHELDS

BENCH BURGER – \$25

Grilled 8oz Wagyu patty, sautéed onions, bacon, American cheese, Bench Sauce. Side: fries, tots, or salad.

GRINDER ^{DF} – \$22

Prosciutto, soppressata, tomato, lettuce, red onion, house-made giardinera, garlic oil + vinegar, Calabrian chili paste, basil aioli. Side: fries, tots, or salad.

CHICKEN ALLA VODKA – \$24

Fried chicken cutlet, burrata, vodka sauce, basil pesto. Side: fries, tots, or salad.

SWEETS

CHEESCAKE – \$16

White chocolate cheesecake with Schweitzer Mountain-harvested huckleberries

NANAIMO BAR – \$14

Pecan-coconut crust, mascarpone + sabayon filling, chocolate ganache

TIRAMISU – \$14

Ladyfingers, mascarpone + sabayon custard, cocoa powder

SALADS

SHAVED CARROT + BRUSSEL SPROUT ^{GF} – \$18

Parsley, charred scallion, pecans, Parmigiano Reggiano, lemon vinaigrette

BEET + STRAWBERRY ^{{V*}{GF}} – \$16

Arugula, candied almonds, orange vinaigrette

CANTALOUPE + FRIED PROSCIUTTO – \$20

Arugula, burrata, pecans, yuzu vinaigrette

ENTRÉES

TARRAGON CHICKEN ^{GF} – \$35

Seared ¼ chicken, white wine & tarragon pan sauce, creamed brussels, toasted hazelnuts

IDAHO TROUT ^{GF} – \$43

Pan-seared Idaho Rainbow Trout, grilled broccolini, saffron hollandaise, parsley oil

STEAK FRITES – \$70

Grilled 12oz ribeye, miso au poivre, chives, golden frites tossed in white truffle oil

MUSHROOM BUCATINI ^{V} – \$26

Select wild mushrooms, mushroom pan sauce, Parmigiano Reggiano, hazelnut gremolata

EXTRAS

side fries 8

family fries 10

side salad 8

GF bun 5

bacon 6

extra aioli 2

extra dressing 1

add egg 3

We do our best to accommodate dietary needs & allergies. Please note, however, that our kitchen is not allergen-free and cross-contact may occur. Please let your server know of any allergies. {V} Vegetarian {GF} Gluten Free {DF} Dairy Free {V*} Vegan. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially with certain medical conditions.

All purchases are subject to the SMCA resort tax, which supports our mountain community. Auto gratuity may be applied to parties of 8 or more.