

CROW'S BENCH

SHARED PLATES

CHARCUTERIE MP

select meats, cheeses, & fruits, crostini,
house fermentations & spreads
*ask your server for current market price

FRIED MUSHROOMS 18

select mushrooms tossed in house spice blend,
topped with parsley, served with
charred scallion aioli {DF, V}

IDAHO TOSTONES 14

crispy idaho fingerling potatoes topped with
guacho chimichurri & served with parsley aioli
{DF, V}

BRUSSELS SPROUTS 16

crispy brussels, house pickled onions, charred
scallion aioli {DF, V}

SOUPS

*served with house crostinis

COCONUT & CARROT LENTIL

12 bowl / 8 cup
herbaceous carrot & coconut milk base, red lentils,
aleppo flakes {V GF DF}

BORSCH 16 bowl / 12 cup

beef stock base, braised woods sirloin, red beets,
carrots, topped with dill & house creme fraiche {GF}

SALADS

SHAVED FENNEL & APPLE 16

shaved fennel, arugula, granny smith, mint, red onion,
lemon sage vinaigrette, sliced almonds {GF, DF, V}

KALE & ROASTED CHICKPEA 18

Roasted chickpeas, purple kale, citrus supremes,
whipped goat cheese, thyme & rosemary vinaigrette
{GF V}

SHAVED CARROTS & CHARRED SCALLIONS 22

Charred scallions, shaved carrots, parsley, pecans,
spanish anchovy, burrata, lemon vinaigrette {GF}

HANDHELDS

*served with choice of fries or house salad

OLD FASHIONED BURGER 2.0 22

american cheese, bacon, grilled onions, bench burger sauce,
house pickles, seeded bun
*add lettuce & tomato 3

GRINDER 20

prosciutto, soppressata, lettuce, onion, tomato, pickled fennel,
pecorino, basil & dill aioli, ciabatta

CAPRESE CHICKEN 22

grilled chicken, tomato, burrata, basil, aioli, balsamic glaze, ciabatta

ENTREES

WOODS STEAK 48

10oz top sirloin, crispy idaho fingerling potatoes, guacho
chimichurri, pickled radish {DF}

CONFIT CHICKEN LEGS 38

roasted under open flame, pommes puree, crispy brussels
sprouts, glace de poulet {GF}

PUMPKIN RISOTTO 32

pumpkin puree, topped with pecorino & parsley
*add pork lardons 2

SWEETS

CHOCOLATE FONDUE 22

assorted fruit, graham crackers, marshmallow,
house chocolate fondue {V}

SCHWEITZER MOUNTAIN HUCKLEBERRY CHEESECAKE 16

white chocolate cheesecake
with Schweitzer harvested huckleberries, chantilly,
huckleberry jam {V}

EXTRAS

side fries 8	side salad 8	extra dressing 1
family fries 12	extra aioli 2	add egg 3
extra bacon 6		

FALL 2025

Our menu features multiple items that are locally sourced. These items may sell out or have limited supply based on what we're able to source from our local purveyors. We appreciate your understanding and support of our commitment to fresh, local products!

We do our best to accomodate 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

Auto gratuity may be applied to parties of 8 or more. All purchases are subject to the SMCA resort tax, which supports our mountain community. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially with certain medical conditions.