

WELCOME TO

RUMOUR

MARKET SALADS + SOUP

HOUSE SALAD

farm lettuce . toasted pecan . pear . roquefort dressing 7 gf v

CAESAR SALAD

romaine . parmesan . garlic croutons . house dressing 9
add anchovies 2

BEET SALAD

spinach . roasted beets . chevre . caramelized onions .
mustard-balsamic vinaigrette 10 gf v

NICOISE SALAD

seared tuna . sauce verte . sundried tomatoes . roasted
artichoke hearts . cucumbers . anchovies . daikon radish .
kalamata olives . hard-boiled egg . roman lettuce blend .
celery . roasted tomato dressing 19 gf

add to any salad . chicken 4 . prawns, steak or salmon 10

SOUP OF THE DAY

house made fresh daily cup 4 | bowl 6

SMALL PLATES happy hour 4pm-6pm \$2 off

BACON WRAPPED DATES

daily's bacon . blue cheese fondue 11 gf

CALAMARI

breaded herb crumbs . tangy marinara 14

MUSHROOMS

sautéed, garlic sherry sauce . crostini 10 gf bread available

CRISPY POLENTA STICKS

tangy marinara dipping sauce 7 gf v

NACHOS

seasoned ground local bison . cheddar cheese . cilantro salad .
sour cream . house made salsa . tortilla chips 16 gf

VIETNAMESE FRIES

hoisin sauce . sriracha . garlic aioli . peanuts . cilantro 9 gf v

CHICKEN YAKITORI

spicy chicken thigh . tare sauce . labneh 9 gf

BRUSCHETTA PLATTER

burrata . roasted garlic . prosciutto . soppressata . pesto .
liver pate . fruit pate . evoo . balsamic vinaigrette .
crostini 18 gf bread available

MEATBALLS

oxbow beef . montrail bison . brandy sherry
mushroom sauce 12 gf

PORK DUMPLINGS

daikon sprouts . wonton crisp . manti & tare sauces 13

PIZZA . SANDWICHES

MARGHERITA PIZZA

fresh mozzarella . fresh basil . tomato sauce .
garlic olive oil 15 v

SAUSAGE PIZZA

house made chorizo sausage . fresh spinach . provolone . ham
tomato sauce 16.5

RUMOUR BURGER

oxbow beef . pepper jack cheese . crispy onions . bacon .
russian dressing . avocado mash . pretzel bun . french fries 15
add local cage free egg 2

SLOW ROASTED PRIME RIB DIP

caramelized onions . provolone . horseradish aioli .
au jus . baguette . french fries 18

BLACK BEAN BURGER

avocado mash . tomato . daikon sprouts . sweet potato fries .
onion bun 13 v gf with gf bun

Separate checks must be requested at the beginning
of your meal

*consuming raw or uncooked food may increase your risk of
foodborne illness

PASTA . NOODLES . RAMEN

RAMEN

thin sliced house made lardon . bok choy . scallions . carrots .
mushrooms . roasted pork & chicken broth . poached egg .
ramen noodles 16 gf with rice noodles

BUTTERNUT SQUASH RAVIOLI

house made ravioli . wild mushrooms . toasted walnuts . saffron
cream sauce . parmesan 19 v

PAD THAI

thai vegetable mix . rice noodles . spicy peanut sauce .
cilantro . peanuts 13 gf vgn
add local cage free scrambled egg 2 . tofu 2 . chicken 4 .
prawns, steak or salmon 10

RISOTTO

peas . corn . wild mushrooms . cheese beurre blanc . parmesan
crispy kale 21 gf v

BOLOGNESE PAPPARDELLE

traditional bolognese with local bison & beef . house made
pasta . parmesan 23

FISH

FISH & CHIPS

hand battered pollack . mushy peas . french fries 17

FISH TACOS

grilled pollack . creamy lime guacamole . red cream sauce .
pico . cabbage slaw . flour or corn tortilla .
salsa on side 13 gf with corn tortilla

SCALLOPS

topped with squid . apple-parsnip puree . parsnip chips 25 gf

HALIBUT

pan seared . purple sweet potato puree . bamboo rice . yuzu ginger
al burro sauce 26 gf

MEAT

BISON OSSO BUCO

braised bison shank . traditional milanese sauce with carrots .
onion . celery . creamy polenta 40 gf

COQ AU VIN

braised chicken . mushrooms . pearl onions . carrots . house
made lardon . brandy-bordeaux sauce . roasted garlic
parmesan mashed potato 24 gf

PORK CHOP

butter milk white gravy . buttered peas & pearl onions . roasted
garlic parmesan mashed potato 24

BEEF FILET

bacon wrapped tenderloin . smoked corn puree . broccolini .
saba morel sauce 35 gf

NEW YORK STEAK

mascarpone arancini . butternut squash puree . steamed
romanesco in butter sauce 25 gf

BISON COWBOY CUT, bone-in

chimichurri oil . grilled zucchini . roasted sweet potato with
garlic labneh 43 gf

PRIME RIB*

seasoned, seared and slow roasted
sautéed wild mushrooms . roasted garlic parmesan mashed
potato . creamy horseradish . au jus
10 oz 34 + each additional (3oz) 3 gf

All of our seafood is wild ocean caught or sustainably farmed
in our region. We serve only the absolute freshest, exceptional
quality fish and shellfish. Our commitment is to procure and
serve responsibly sourced seafood without compromising our
ocean habitat.

We utilize local meat, produce, and grains. All of our steaks
are from Montana ranches, our burger is from Oxbow Cattle
Co, Missoula, our chicken is pasture raised from Living River
Farms, Stevensville, our bison is from Montrail Bison, St
Ignatius, and our eggs come from Montana hutterite colonies