

BENNY'S BISTRO

Benny's is committed to supporting Montana farmers and growers. By dining here, so are you! It is a quest for freshness, community, energy conservation and sustainable agriculture. It's about being engaged with our food from the field to the table.
Thank you to all our providers (an ever-growing list) for your beautiful and healthful products

STARTERS

- Local Hummus Plate** 11 (vegan)
Timeless Seeds garbanzo hummus, scratch-made flatbreads, marinated olives, cucumber
- Hot Spinach and Artichoke Dip** 12 (v)
Blend of cheeses, artichoke hearts and spinach with crostini for dipping
gluten free crackers available
- Moroccan Marinated Olives** 6 (gf, vegan)
Kalamata & Castelvetrano olives with garlic, preserved lemon, spices and olive oil
- Smoked Salmon Cheesecake** 13
Savory cheesecake, salsa verde, red onion marmalade and charred baguette
- Skewer Trio** 15 (gf)
Local beef, chicken and lamb with local garbanzo hummus and Thai cucumber salad
- Grilled Flatbreads** 14
Pulled local chicken, caramelized apples and onions with bacon, cheddar and balsamic

SOUPS AND SALADS

Our soups are always 100% from scratch, our produce items are supplied locally as the season allows
We have a fantastic baker who produces all our breads, desserts and other baked items

Add Roasted Chicken 6 **Add Seared Salmon** 15

- House Salad** 11 (v)
Organic salad greens, shaved red onion, house candied pecans and pumpkins seeds
with toasted sherry vinaigrette and herbed chevre on crostini
- Caesar Salad*** 12
Whole leaf romaine, seasoned house-made croutons, scratch-made dressing and crispy parmesan cheese
- "BLT" Salad** 14
Organic salad greens & tomato vinaigrette, bacon, cucumber and charred baguette
- Famous Tomato Rosemary Soup** 7/11 Cup/Bowl (v)
A famous house recipe that Benny's has always been known for
- Soup du Jour** 7/11 Cup/Bowl
Always scratch-made with the freshest ingredients
your server will have today's selection

Benny's is happy to accommodate changes for food allergies and dietary restrictions

*Consuming raw or undercooked proteins may lead to food borne illness

Parties of 6 or more will incur a 20% service fee