

361 LAST CHANCE GULCH, HELENA. MT

Rekindling memories of helena's beloved union market, the union by old salt is a whole-animal craft butcher shop and wood-

utllhi

MONTANA • USA •

viii)r

WE ARE A REGENERATIVE AGRICULTURE FOR DAMN FINE MONTANA MEAT.

fired grill in the heart of downtown Helena. With its Montana-inspired menu and salt of the earth hospitality, it is a celebration of

community by Old Salt Co-op.

From the iconic centennial and blackfoot valleys to the sweeping rocky mountain front and big belt mountains, old salt ranches raise nourishing food that can only come from deep ecological integrity. But it takes a community-from ranch to butcher to customer-to make regenerative agriculture. In fact, land itself is a community, land is kin.

FOLLOW US: @OLDSALTTHEUNION @OLDSALTCOOP | OLDSALTCO-OP.COM

MONTANA MEMBER RANCHES



LF RANCH

MANNIX FAMILY RANCH CORDOVA FARMS

BIG BELT HERITAGE FARMS

OTHER LOCAL SOURCING PARTNERS

TIMELESS NATURAL FOODS GRAND VIEW SHEEP DAIRY

WINTER KISSED FARM ANTON ORGANICS

CONSERVATION GRAINS

LIFELINE DAIRY AMALTHEIA FARM

KALISPELL CREAMERY MISSION VALLEY ORGANICS

BUTCHER SHOP & WOOD FIRED GRILL

MORE HEARTBEATS PER ACRE.







The UNION

BUTCHER SHOP & WOOD FIRED GRILL

SNACKS & THINGS

BEEF FAT FRIED ONIONS
beer battered and served w/ scallion ranch
ADD OYSTER MUSHROOMS + 6

* ROSEMARY SALTED LARDO 11 served with sourdough focaccia, olive oil, smoked salt

BEEF LIVER PATE 13
Brandied fruits, fresh thyme, griddled focaccia

CHILLED HIERLOOM TOMATO SOUP

extra virgin olive oil, celery salt, garlic butter toast

CURRIED LAMB CROQUETTEcoconut cream, Curried Aioli, Cilantro. fish sauce

SMOKED & GRILLED

ROTATING BUTCHERS STEAK (GF)

ROTATING PREMIUM STEAK (GF)

We have both grass-finished and grain finished options available. All our steaks are raised with care on our Montana partner ranches. They are grilled, pre-sliced and served with slice of toasted sourdough foccaccia and our house black pepper steak sauce. Steaks change daily. Ask your server for sizes and pricing.

STEAK ADD-ONS

GRILLED HEN OF THE WOODS MUSHROOM + 7

BLUE CHEESE - WALNUT BUTTER + 5

CHIMICHURRI + 3

SMOKED SAUSAGE with SHEEP'S CHEESE mustard creamed cabbage & juniper viniagrette (GF)

SLOW ROASTED BEEF SHOULDER (GF) 31 creamy polenta, Pinenut parsley gremolata, garlic confit

SHEPHERD'S PIE (GF) 21 braised beef brisket, carrots and peas, cheesy potatoes, chives

PEACH GLAZED PORK CHOP

sungold tomato sauce, zuchini, corn, chile butter

HEN OF THE WOODS MUSHROOM

25

Timeless farro, turnips, herb butter and walnuts

VEGGIES & SIDES

14 **GOLDEN BEET & PLUM SALAD (GF)** brown butter viniagrette, miso yoghurt and hazelnuts FIELD GREENS SALAD (GF) 17 dried pears, walnuts, blue cheese, maple sherry dressing **SNAP PEA SALAD (GF)** 16 radish, lemon anchovy dressing, mint, pecorino 18 SUMMER RICOTTA CAVATELLI PASTA burrata, pinenut pesto, basil, asparagus, crispy parsley **GRILLED SOURDOUGH BREAD** SMASHED YUKON POTATOES with HERBS (GF) 7 **CREAMY POLENTA SIDE (GF)**

SWEETS

STRAWBERRY PANNA COTTA (GF)

SALTED CHOCOLATE CHEESECAKE

NORA'S HONEY-CARROT CAKE

FRENCH PRESS COFFEE

*CONSUMING RAW OR UNDERCOOKED MEAT AND EGGS CAN INCREASE YOUR RISK TO FOOD BORN ILLNESS

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES