

FORGE A FOODIE ADVENTURE IN BILLINGS, MONTANA'S TRAILHEAD

Where shadows of the towering Rimrocks meet the mystic waters of the Yellowstone River, Billings serves as Montana's trailhead for whatever awesome adventures visitors seek under big skies. Montana's largest city, Billings seamlessly blends metropolitan amenities like spas and fine dining with rugged outdoor exploration that one expects from the region. Indeed, Billings is a meat-and-potatoes kind of place, but an influx of talented chefs have been catalyzing an evolved culinary scene in Billings. Spend mornings hiking or biking along the more than 47 miles of trails weaving their way through the city and its wild western outskirts, and then sit down to a meal you might find on a menu in Chicago, New York or L.A. (albeit in a more casual environment).

BREAKFAST

The Sassy Biscuit Company - Start the day off by putting some sass in your step with some good southern eats in the heart of Montana at **The Sassy Biscuit Company**. Try the namesake cinnamon vanilla pressed shortcake, the Sassy, served with buttermilk gravy. The menu is full of sweet and savory shortcakes, griddle cakes and spoon cakes, along with a number of sandwiches and a la carte items. Another local favorite, the Cluck, is a unique take on chicken and waffles, featuring a fried boneless chicken cutlet, a cinnamon pressed shortcake and apple cider gravy, along with the perfect little dusting of powdered sugar.

Stella's Kitchen and Bakery - Wake up and warm up with some fresh baked cinnamon rolls at **Stella's Kitchen and Bakery**. For more than 40 years, Stella's has been a favorite among locals and visitors alike serving breakfast all day ranging from egg dishes to pancakes. And those cinnamon rolls? Feel free to order a few but be prepared to share as they are rather huge (just as a cinnamon roll ought to be).

Bernie's Diner - Located in the historic Northern Hotel, **Bernie's Diner** offers a classic 1950's ambiance and a menu full of upscale renditions of classic diner favorites like eggs benedict, kobe beef and eggs, and hearty breakfast skillet, in addition to sweet treats like banana-stuffed French toast and Belgian waffles.

Sophie's Kitchen - Enjoy a classic, homemade breakfast just like Grammy Sophie used to make. Founder and owner Stacey Hettinger opened **Sophie's Kitchen**, serving made-in-house foods with the goal of treating Billings residents and visitors alike to the flavors and atmosphere of her grammy's warm, inviting kitchen. Fill up with breakfast staples like eggs, French toast, buttermilk pancakes, and sausage gravy and biscuits before heading out to play.

LUNCH

Raven's Café d'Art – After exploring the art and culture during a visit to the Yellowstone Art Museum, grab lunch at **Raven's Café d'Art**. Chef Lyle's menu includes creatively crafted sandwiches, salads and vegetarian fare, and is the perfect lunch amid all of the artwork. Local favorites include the Raven's cranberry walnut salad, turkey berry brie sandwich, southern ham mac and cheese, and the curried beef and asparagus rice bowl. Be sure to save room for dessert!

The Fieldhouse – Since 2012 **The Fieldhouse** has been a Billings favorite, offering simple yet delicious foods locally grown. Ben and Krystal Harman bake their own naturally fermented bread and use greens from their own garden, along with foods from local suppliers to craft a menu that includes soups and salads, pulled pork sandwiches, fried chicken and yellowfin tuna. In addition to dinner and lunch, as well as a full wine and beer menu, the Fieldhouse serves weekend brunch including sweet and savory items like fried chicken benedict, French toast, Carolina pulled pork and all the usual breakfast staples like eggs, bacon, toast and taters. And yes, of course there are mimosas.



The Midway Grill and Brews – The menu at **The Midway Grill and Brews** offers a little bit of everything from appetizers like fried goat cheese and shitake steak nachos, to different styles of pizza, burgers and other sandwiches. A full menu of entrée items includes hangar steak, bangers and mash, seasonal fish and pasta.

Montana Brewing Company – **Montana Brewing Company** opened in 1994 and is the state's first brew pub, offering a full menu of appetizers, sandwiches and flatbreads, and has everything the group needs to fill up for the afternoon ahead. Montana Brewing Company is also one of six breweries along **the Billings Brew Trail**, Montana's only walkable beer trail, which also boasts two distilleries and a cider mill.

Uberbrew – Also located along the Billings Brew Trail, **Uberbrew** offers a menu of upscale casual food like smoked wings, bison burgers, and fish and chips – something for everyone to enjoy.

DINNER

Walker's Grill - James Beard Nominee, Chef Nick Steen, has crafted a skillful menu full of small plates like spicy cauliflower and pork belly tacos, as well as succulent entrees like coldwater prawns and apple-brined pork shank. **Walker's Grill** embraces no one style of cuisine. Rather, the frequently changing menu, based on seasonal ingredients, might include anything from andouille sausage Bolognese to Casey's Korean Beef Bowl, a recipe Steen learned growing up in San Francisco. With the keen understanding that not everyone is embracing of bold, worldly flavors, Walker's serves more traditional items like fried chicken, meatloaf and a strip steak to ensure everyone has a seat at the table.

Ciao Mambo - Discover "mountain Italian" cuisine amid a happening ambiance. Sample delicious entrees like Cozze E Salsiccia, which is steamed mussels, sausage and peppers in a sauce, along with the classic linguini and meatballs. **Ciao Mambo** also serves 12 different kinds of pizza including the traditional varieties in addition to some with a unique twist like Pizza Volpetti, which is topped with roasted red potatoes, mozzarella, crispy pancetta and cream sauce. An extensive wine menu is sure to include the perfect complement to your meal.



Buffalo Block Prime Steakhouse - Built in 1910, the historic Rex Hotel was a popular hangout for western legends like Will James, Buffalo Bill and Calamity Jane. Today, the hotel is the site of **Buffalo Block Prime Steakhouse**, which serves delicious, mouthwatering steaks that are aged perfectly and served with your choice of sauce. In addition to steaks, Buffalo Block's menu features a nice variety of dishes, like the chef's double bone-in porkchop, diver scallops and burgers along with appetizers like crab cakes, wood-fired brie and escargot.

The Marble Table - Along with lighter salads, soups and appetizers, the menu at **The Marble Table** boasts a number of hearty sandwiches and entrees, like fried chicken, braised beef Bolognese, shrimp risotto and General Tso's cauliflower. Even though The Marble Table opened just prior to the pandemic, it became such a local favorite that it expanded to nearly double the size in 2021 offering twice the amount of indoor and outdoor seating space.

Bin 119 - Enjoy cozy dining outdoors on the patio or indoors at an American bistro and wine bar. **Bin 119** offers a number of different tapas dishes like honey roasted pork belly, sesame tuna and blackened shrimp and grits along with a variety of soups, salads and sandwiches. An all-day entrée menu boasts local favorites like braised short ribs and chili lime salmon, while a wine menu full of reds, whites and blends caters to wine aficionados and newbies alike.



DESSERT AND NIGHTCAPS

Big Dipper Ice Cream – Who wants ice cream? Grab a cone or a cup at **Big Dipper Ice Cream**, which has been featured on Good Morning America and has been selected as one of America's Best by Food & Wine Magazine. Along with traditional chocolate and vanilla, try some of the unique flavors like huckleberry, cardamon and white mint Oreo along with several seasonal flavors. There's so many to choose from, maybe the best idea is to just order a little of everything and share.

TEN – Enjoy a nightcap at **TEN** in the Northern Hotel. In addition to prohibition-inspired drinks like the Sidecar (cognac, Cointreau and lemon) and Corpse Reviver #2 (beefeater, Cointreau, absinthe and lemon), the drink menu includes seasonal cocktails and draught beers, many of which are brewed locally in Billings.

Doc Harper's Tavern – Stop by **Doc Harper's Tavern** for one of their famous dessert beverages. The menu includes a bevy of tasty drinks like the Birthday Cake, the Chocolatini and the Cookies 'n' Cream, along with fruity varieties like the Strawberry Shortcake and the Key Limetini. With so many tempting options, feel free to have a few!

If you're still hungry after all that, fear not. There's plenty more to savor in Billings. Visit www.visitbillings.com and search in the "Foodies" section for a complete listing of all Billings' local restaurants.