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# BRUNCH

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## STARTERS

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**DUCK AND SAGE CROQUETTES** \$12  
croquettes of confit duck, roasted sweet potato,  
fresh sage, smoky chipotle aioli, petite greens

**BREAD BASKET** \$10  
house-made breads, biscuits, muffins,  
jam, butter (V)

**SMALL CHARCUTERIE** \$15  
Indigenous meats, pickles, cheese

**HOMINY & WHITE BEAN HUMMUS** \$13  
crispy smashed potatoes, fresh herbs, chive oil,  
pickled jalapeños (GF,V)

## SOUPS, STEWS, & SALADS

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**HOMINY STEW** \$15  
hominy stew, slow-braised bison, Mexican oregano,  
crispy blue corn tortillas (GF)

**THREE SISTERS SALAD** \$12  
Charred corn, squash, heirloom tomatoes, scarlet runner  
beans, sunflower sprouts, rainbow chard, tender greens,  
quinoa, cranberry-coriander vinaigrette (GF,V)

**SWEET CORN BISQUE** \$13  
roasted sweet corn, ginger, jalapeño,  
spring onion/sage oil, edible flowers (GF,V)

**WEDGE SALAD** \$13  
baby iceberg lettuce, cornbread croutons,  
herb & tomato-ginger root dressings (V)

**MUDBUG STEW** \$20  
crawfish, scallops, shrimp, cod, onion, chiles,  
charred corn, heirloom tomatoes, sassafras, sumac (GF)

## SIDES

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**HAND-CUT FRIES** (GF,V) \$6

**2 EGGS COOKED YOUR WAY** \$5

**CEDAR-SMOKED WILD MUSHROOMS** \$9  
(GF,V)

**WILD GAME SAUSAGE** MKT

GF: Gluten Free  
V: Vegetarian

## ENTRÉES

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**SPRING ONION, CORN & POTATO  
FRITTATA** \$10  
egg frittata, spring onions, fire-roasted sweet corn,  
heirloom potatoes, wild herbs (GF,V)

**BISCUITS & GRAVY** \$15  
golden duck fat biscuits, confit duck gravy, duck  
sausage, mushrooms

**SMOKED SALMON EGGS BENEDICT** \$18  
house-smoked salmon, toasted blue corn cakes,  
wild  
greens, soft-poached eggs, sumac,  
cedar hollandaise (GF)

**CRAWFISH AND GRITS** \$13  
crawfish tails, chipotle cream sauce, sautéed greens,  
grits (GF)

**CHILAQUILES** \$10  
crisp corn tortillas, house-made green chile salsa,  
sautéed peppers, onions, two sunny-side-up eggs,  
queso fresco, pickled red onions, fresh cilantro  
(GF,V)

**BLUEBERRY PANCAKES** \$11  
Three cornmeal pancakes, fresh blueberries,  
charred sweetcorn, two eggs cooked your way,  
maple syrup

**WILD MUSHROOM BOTANAS** \$28  
sautéed wild mushrooms, peppers, onions, crispy  
fried potatoes, two eggs cooked your way, fresh  
house-made tortillas, salsa (GF,V)

## SANDWICHES

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**CONFIT DUCK SALAD SANDWICH** \$18  
dried cranberries, pecans, celery, shallot, fresh herbs,  
house-made herbed focaccia

**39 BISON BURGER** \$28  
ground bison, house-baked potato bun, grilled onions,  
heirloom tomato, lettuce, garlic-sumac aioli,  
hand-cut fries

*Consulting Chef: Loretta Barrett Oden (Citizen Potawatomi)*

*Executive Chef: Benjamin Hutton*

Note: We are unable to accommodate substitutions or modifications  
to menu items. We appreciate your understanding and encourage  
you to notify our staff of any severe allergies prior to dining.

Lunch: 11am-4pm, Wednesday-Friday

Happy Hour: 4-5pm, Wednesday-Saturday

Dinner: 5-9pm, Wednesday-Thursday

Dinner: 5-10pm, Friday-Saturday

Brunch: 11am-4pm, Saturday

Brunch: 11am-3pm, Sunday