
D I N N E R

STARTERS

BISON TARTARE* \$18

smoked and seared bison, juniper berries,
fresh herbs, pickled chokecherries,
house-made focaccia toast

SQUASH BLOSSOM FRITTERS \$15

squash blossoms, sage & lemon aioli (V)

CHARCUTERIE \$28

Indigenous meats, pickles, and cheese

AGUA CHILE \$18

shrimp and scallop ceviche, green chile salsa,
avocado, heirloom tomato, cilantro,
house-made tortillas (GF)

HOMINY & WHITE BEAN HUMMUS \$13

crispy smashed potatoes, fresh herbs, chive oil,
pickled jalapeños (GF,V)

SOUPS, STEWS, & SALADS

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, baby 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)

ENTRÉES

BISON RIBEYE* \$55

grilled to medium rare, potato-sunchoke mash,
wild mushroom demi-glace

RABBIT TAMAL \$22

white-corn masa tamales, braised rabbit, cilantro,
black beans, crema fresca, fresh salsa (GF)

VENISON TENDERLOIN* \$42

wood-grilled to medium rare,
crispy fingerling potatoes, chimichurri (GF)

TURKEY MEDALLIONS \$24

sage cornbread dressing, cranberry-piñon &
currant jus

CONFIT DUCK \$23

butternut squash purée, jicama, chili oil (GF)

SEARED SCALLOPS \$28

sautéed sea beans, mushrooms, acorn squash
purée (GF)

39 BISON BURGER \$28

house-baked potato bun, bison, grilled onions,
heirloom tomato, lettuce, garlic-sumac aioli,
hand-cut fries

SIDES

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

THREE SISTERS SAUTÉ (GF,V) \$7

SWEET POTATOES (GF,V) \$8

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

CRISPY SMASHED POTATOES (GF,V) \$9

GF: Gluten Free
V: Vegetarian

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.

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