
LUNCH

STARTERS

SQUASH BLOSSOM FRITTERS \$15

sage & lemon aioli (V)

SMALL CHARCUTERIE \$15

Indigenous meats, pickles, and cheese

AGUA CHILE \$18

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

HOMINY & WHITE BEAN HUMMUS \$13

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

SANDWICHES

STUDIBURGER \$21

house-made rye bun, bison, heirloom tomato, Jabo sauce, hand-cut fries

CONFIT DUCK SALAD SANDWICH \$18

dried cranberries, pecans, celery, shallot, fresh herbs, house-made herbed focaccia

FISH TACOS \$23

fried or grilled, house-made tortillas, jicama slaw, salsa, cilantro, pickled red onion (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 (GF, V) \$9

CRISPY SMASHED POTATOES (GF, V) \$9

SOUPS, STEWS, & SALADS

HOMINY STEW \$15

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 emulsion, edible flowers (GF,V)

WEDGE SALAD \$13

baby iceberg lettuce, tomato, onion, 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

RABBIT TAMAL \$22

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

CONFIT DUCK \$23

butternut squash purée, jicama, chili oil (GF)

TURKEY MEDALLIONS \$24

sage cornbread dressing, cranberry-piñon & currant jus

SEARED SCALLOPS \$28

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

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