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# BRUNCH

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## STARTERS

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### GRILLED FRYBREAD \$15

grilled frybread, housemade bison sausage, whipped caramelized onion goat cheese, sunchoke, carrots, Séka Hills olive oil

### PASTRAMI PLATE \$18

house-cured bison pastrami, pickles, Seikel's mustard, rye sourdough

### HUMMUS (V) \$10

roasted butternut squash, hominy, chili oil, pine nuts, grilled flatbread

### BISCUITS & JAM \$10

housemade duck fat biscuits with blueberry-prickly pear jam

## SOUPS & SALADS

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### CORN MUSH (GF,V) \$12

warm masa porridge, housemade horchata, blueberry compote, fresh fruit, candied pecans

### HOUSE SALAD (GF,V) \$10

tender greens, zucchini, heirloom tomato, red onion, charred corn, sunflower seeds, *choice of cilantro vinaigrette, citrus vinaigrette, or creamy garlic-herb dressing*

### TROUT SALAD \$15

cured smoked trout, wild rice, barley pearls, crispy trout skin, sunflower greens & seeds

### RED CHILE BISQUE (GF) \$10

roasted red peppers & aromatics, sage cream, Séka Hills olive oil

## ENTRÉES

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### OKIE SMASH BURGER \$20 | add egg +\$2

house-ground beef short rib, grilled onions, American cheese, garlic aioli, potato bun, fries

### CRAB BENE \$22

Crab cake, two poached eggs, harissa hollandaise, micro cilantro

### FRENCH TOAST (V) \$15

housemade croissant soaked in horchata custard, peanut butter buttercream, maple syrup

### MONTE CRISTO \$18

housemade croissant, smoked turkey, Swiss, dipped in pancake batter and griddled until crispy, blueberry-prickly pear jam, fries

### BISCUITS & GRAVY \$15

two duck fat biscuits topped with housemade bison sausage gravy

### SHORT RIB TOSTADA (GF) \$25

tostadas, refried heirloom beans, braised short rib, slaw, pickled red onion, fried eggs, fresh salsa

### BISON HASH (GF) \$24

braised short rib, potatoes, onions, peppers, topped with two eggs your way

## SIDES

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### FRIES (GF,V) \$6

### GRITS (GF,V) \$6

chipotle & smoked gouda

### FRESH FRUIT (V) \$6

seasonal selections

### SAUSAGE \$6

links of bison, venison, & antelope

### HEIRLOOM BEANS (GF) \$6

slow cooked with aromatics

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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.

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.