

BRUNCH

STARTERS

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

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

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

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

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.