
DINNER

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

CRAB CAKE \$10

fresh crab cake, harissa remoulade, lightly dressed tender greens

SOUPS & SALADS

ROOT VEG (GF,V) \$11

roasted root vegetables, parsnip puree, mustard vinaigrette, toasted pumpkin seeds

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

BISON BURGER \$25

house-ground bison, sumac aioli, pickles, lettuce, heirloom tomatoes, grilled onion, potato bun, fries

OKIE SMASH BURGER \$20

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

STEAK AU POIVRE beef \$45 | bison \$52

choice of dry-aged beef ribeye or bison tenderloin, pink peppercorn au poivre, fondant potatoes, smokey braised greens

ROMESCO TROUT \$25

cast iron-roasted rainbow trout, barley & wild rice pot-licker risotto, roasted red pepper & pecan romesco, lightly dressed bitter green salad

SHORT RIB & GRITS (GF) \$28

slow braised short rib, charred leek cream, chipotle & smoked gouda grits, crispy fried shallots

QUAIL \$24

cedar-grilled quail stuffed with wild rice & barley, smokey braised greens, heirloom beans

SWEET POTATO GNOCHI (V) \$14

handmade sweet potato gnocchi, pecans, roasted sweet potatoes, sage-pinenut pesto, rye bread crumb, pecorino

SIDES

FRIES (GF,V) \$6**GRITS (GF,V)** \$6

chipotle & smoked gouda

CHARRED CABBAGE \$8

Napa cabbage, red pepper velouté

BRAISED GREENS (GF) \$6

smokey mustard, turnip, & collard greens

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.