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## D I N N E R

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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

#### CRAB CAKE \$10

fresh crab cake, harissa remoulade, lightly dressed tender greens

### SOUPS & SALADS

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#### 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

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#### 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 GNOCCHI (V) \$14

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

### SIDES

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#### 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

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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.