

# Brunch

## STARTERS

### BISCUITS & JAM

House-made duck fat biscuits with seasonal jam

\$10

### GREEN CHILE-SWEET CORN HUMMUS

roasted green chiles, sweet corn, tepary beans, sunflower seeds, topped with Séka Hills olive oil, and served with house-made flatbread (V)

\$14

### MANOOMINI (WILD RICE FRITTERS)

hand-harvested wild rice fritters served with pumpkin seed sauce (V,GF)

\$11

### MUSHROOM FLATBREAD

fresh local mushrooms and whipped goat cheese, served on grilled house-made flatbread (V)

\$18

## SOUPS & SALADS

### KIIKAAPOA CHIPTINI 🍲 (KICKAPOO CHILI)

traditional ground venison chili, Anaheim peppers, onion, garlic, and a blend of dried chiles (GF)

\$13

### SPRING ONION POTATO SOUP

fresh local spring onions and potatoes finished with cream and fresh sage (GF)

\$12

### OTAATOPAKOONI (WOODLAND STRAWBERRY MOON PECAN SALAD)

strawberries, wild rice, pecans, seasonal greens, cranberries, maple-sage dressing (V,GF)

\$15

### CORN MUSH

warm masa porridge, house-made horchata, blueberry compote, fresh fruit, candied pecans (V,GF)

\$12

### NATIVE GARDEN SALAD

fresh spring greens, heirloom tomatoes, red onion, radish, toasted pecans, cucumber, creamy avocado dressing (V,GF)

\$6

## ENTRÉES

### CHIPAEESIIHOONI AAPOIKOONI (PUMPKIN SEED MOLE)

warm green chile, tomatillo, and pepita mole, served with fresh mushrooms, tepary beans, seasonal greens, and blue corn tortillas (V,GF)

\$18

### 39 BISON BURGER

\$20 | add egg +\$2

blend of bison and beef, heirloom tomatoes, fresh seasonal greens, red onion, and garlic-sage aioli

### BREAKFAST TACOS

3 tacos loaded with braised bison short rib, potatoes, eggs, peppers, onions, and Oaxaca cheese, served with a side of house-made salsa

\$17

### BLUE CORN FRENCH TOAST

house-made blue cornbread French toast topped with whipped cream and macerated blueberries

\$13

### BISCUITS & GRAVY

two duck fat biscuits topped with house-made bison sausage gravy

\$15

### SHRIMP & GRITS

brown-butter grits topped with Séka Hills hot honey-glazed shrimp, spring onions, cotija and fresh sage

\$19

### CHIMICHURI STEAK & EGGS

wood-fire grilled skirt steak over crispy fries tossed in house made chimichurri, topped with two over easy eggs, pickled red onion, and cotija

\$22

## SIDES

### METHIHKAKI PIIPISKHII (BLUE CORNBREAD)

served with choice of maple cream or woodland strawberry-sumac jam

\$6

### GRITS

brown butter

\$7

### HEIRLOOM BEANS

slow braised Rancho Gordo heirloom beans with smoked turkey and aromatics (GF)

\$8

### SAUSAGE

links of bison, venison, and antelope

\$6

### FRENCH FRIES (V,GF)

\$6

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.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.