

# Supper

## STARTERS

### OTAIMAAKI (DEER STICKS) \$22

marinated venison tenderloin, wood-fire grilled and served with blackberry-viola sauce (GF)

### GREEN CHILE-SWEET CORN HUMMUS \$14

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

### MANOOMINI (WILD RICE FRITTERS) \$11

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

### MUSHROOM FLATBREAD \$18

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

### IHSKOIHPENIIYA PEESKONEIITHI (BISON-HIBISCUS FLAUTAS) \$20

tender braised bison & Oaxaca hibiscus pan fried in fresh flour tortillas, topped with wild blueberry pico de gallo

## SOUPS & SALADS

### KIIKAAPOA CHIPTINI (KICKAPOO CHILI) \$13

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

### SPRING ONION POTATO SOUP \$12

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

### OTAATOPAKOONI (WOODLAND STRAWBERRY MOON PECAN SALAD) \$15

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

### BEANS AND CORNBREAD \$12

slow-braised Rancho Gordo heirloom beans, smoked turkey, aromatics, blue cornbread

### NETHIAKI OTOTEEMETAIAKI (THREE SISTERS BOWL) \$15

quinoa, squash, cracked corn, tepary beans, seasonal berries, seasonal greens, purple onions, popped amaranth, maple chili oil (V,GF)

## ENTRÉES

### CHIPAEESIHOONI AAPOIKOONI (PUMPKIN SEED MOLE) \$18

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

### 39 BISON BURGER \$20

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

### FORAGER PIE \$45

braised rabbit, fresh seasonal turnips, carrots, local mushrooms, spring onions, and creamy rabbit velouté topped with sunchoke-and-Yukon gold mash

### SPRING ONION CATFISH \$22

cornmeal-crusted catfish, spring onion-turnip slaw, blend of russet and sweet potato wedges (GF)

### FRYBREAD TACO \$18

fresh frybread with pinto beans, Quapaw ground beef, seasonal greens, red onion, pickled jalapeño, cheese, served with maple chile oil and red salsa

### MISIIKWAA (RIBEYE) \$55

chargrilled local Native-sourced 14oz Ribeye steak topped with fresh mushrooms and sunchoke mashed potatoes (GF)

### SMOKED TURKEY STUFFED ACORN SQUASH \$22

roasted acorn squash stuffed with smoked turkey, wild rice, and fresh spring vegetables (GF)

## SIDES

### METHIIKAKI PIIPISKHII (BLUE CORNBREAD) \$6

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

### HEIRLOOM BEANS \$8

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

### TAKWAHAANI PIPIHSHIKHII (PEARL HOMINY) \$8

Oklahoma pearl hominy with seasonal vegetables sautéed in duck fat (GF)

### NATIVE GARDEN SALAD \$6

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

### HAND-CUT POTATOES \$6

blend of russet and sweet potato wedges (V,GF)

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

### FRYBREAD (V) \$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.