Brunch

STARTERS

BLUE CORN MUFFINS — $10
four house-made blue cornbread muffins, served with maple butter and seasonal jam

ROASTED PUMPKIN HUMMUS — $16
creamy blend of roasted pumpkin, tepary beans, sunflower seed tahini, and mulling spices, topped with toasted pepitas and Séka Hills olive oil, served with house-made flatbread (V)

MANOOMINI (WILD RICE FRITTERS) — $14
crispy fried wild rice and sweet corn fritters, served with a creamy chipotle dressing (V)

MUSHROOM FLATBREAD — $18
mix of fresh local mushrooms, whipped goat cheese, and mushroom-infused olive oil, served on grilled house-made flatbread (V)

SOUPS & SALADS

KIIKAAPOA CHIPTINI (KICKAPOO CHILI) — $16
traditional blend of ground venison and bison chili, Anaheim peppers, onion, garlic, and a blend of dried chiles (GF)

ROASTED PUMPKIN & CORN CHOWDER — $14
creamy corn chowder with roasted pumpkin, smoked turkey, toasted pepitas, and fresh sage

POZOLE — $18
slow-braised Looped Square Ranch beef with Rancho Gordo heirloom hominy in a rich red chile broth, finished with traditional fresh garnishes of cabbage, radish, onion, jalapeño, and cilantro

NETHIAKI OTOTEEMETAIAKI (THREE SISTERS BOWL) — $15
dried cranberries, roasted autumn squash, cracked corn, tepary beans, toasted pecans, seasonal greens, and purple onions, with rosemary vinaigrette (V,GF)

ENTRÉES

WILD MUSHROOM BOTANAS — $20
fresh local mushrooms, sautéed peppers and onions, crispy potatoes, 2 eggs, fresh salsa, and a choice of warm corn or flour tortillas

39 BURGER — $20 | add egg +$2
blend of bison and Looped Square Ranch beef, caramelized onions, pickles, and whole grain mustard, served with seasoned fries

SHRIMP AND GRITS — $24
chipotle and smoked gouda grits, topped with slow braised collard greens and chargrilled shrimp

BISCUITS AND GRAVY — $17
two duck fat biscuits, topped with house-made bison sausage gravy

KEETAHEEHI (FRYBREAD TACO) — $18
fresh frybread layered with pinto beans, seasoned Muscogee (Creek) ground beef, seasonal greens, red onion, pickled jalapeño, served with maple chili oil and red salsa

TOASTED PECAN AND BLUEBERRY PANCAKES — $24
tall stack of spiced pecan and wild blueberry pancakes, served with butter and warm maple syrup

SIDES

SIDE BISCUIT	$6
2 SAUSAGE LINKS	$8
CRISPY ELDERBERRY-GLAZED BRUSSEL SPROUTS	$8
2 EGGS	$4
KIIKAAPOA CHIPTINI (KICKAPOO CHILI) cup of chili	$8
SEASONED FRIES (V,GF)	$6
CHIPOTLE GRITS	$8

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.