



FORAGE & FERMENT

local ingredients • local brews

PASSED BITES

Cucumbers, preserved green tomato, seasonal greens, toasted seeds, sunflower cream

Seasonal berries

Noble Berry Farms spiked soda

FIRST COURSE

Smoked trout, fermented corn, pickled melon, sumac, black walnut

Black walnut wheat

SECOND COURSE

Lion's mane mushroom, wild and cultivated greens, bright fermented fruit

OK sour passionfruit seltzer

THIRD COURSE

Charred squash, nixtamalized corn, stewed beans, fermented chile, sorghum, black walnut

Oktoberfest

FOURTH COURSE

Cured bison, corn spoonbread, gathered greens, pawpaw, horseradish

Old tom porter

FIFTH COURSE

Elk, smoked blackberry, woodland mushrooms, native wild rice, burdock

SEMO rice lager

DESSERT

An Ozarks interpretation of a root beer float with hickory sassafras, black walnut

Nocino