

SMALL PLATES & STARTERS

BIRCH'S SMOKED BUFFALO WINGS

Dry spice or Nashville hot & Roquefort cheese sauce 13

RIB SNACK

Smoked pork ribs with house BBQ sauce, house fries 15

HOT LOBSTER & ARTICHOKE DIP

Gruyere, Parmesan, served with grilled bread 17

SAUTÉED CALAMARI

Greek olives, gigante beans, tomatoes, jalapeños garlic, lemon, white wine & grilled bread 15

MAC & CHEESE GRATIN

Pancetta, peas, beer cheese sauce & toasted bread crumbs 13

LAMB FLATBREAD

Lamb sausage, red onion, shaved pear, jalapeños, arugula & goat cheese 16

ZUCCHINI FRIES

Parmesan & spicy marinara 10

WALLEYE WILD RICE CAKES

Lemon, house tartar sauce & harissa oil 14

MEAT BOARD

Grilled Ukrainian sausage, chicken liver pate, cured meat, Tillamook smoked cheddar, pickled vegetables, mustard, and grilled bread 17

MINNESOTA FISH BOARD

Smoked & cured seafood, with lavash crackers, mustards & pickles 16

RAW

BEEF CARPACCIO

Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 14

CHILLED JUMBO SHRIMP

Cocktail, creamy horseradish, lemon 21

FRESH OYSTERS

Served neat with horseradish, mignonette & cocktail sauce MKT

SALMON POKE

shoyu, avocado, kimchi, pineapple and unagi on sticky rice 14

SALADS & SOUP

BIBB SALAD

Aged goat, fresh pear, gold beets, Vidalia onions, spiced glazed walnuts, warm walnut vinaigrette 14

SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing 12

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 14

SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing 8

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED CHICKEN

White corn chorizo grits, cheddar biscuit & sriracha honey 18



CLASSIC BOLOGNESE

Slow cooked beef, veal & pork sauce tossed with rigatoni pasta, parmesan cheese & gremolata breadcrumbs 18



SMOKED BABY BACK RIBS

White corn chorizo grits, Texas toast & Birch's slaw 24



WISCONSIN FISH FRY

Beer battered Lake Superior whitefish, hand-cut fries, house tartar, Birch's slaw 17

SANDWICHES

Served with house fries & Birch's slaw. Substitute side salad 2.00. Add egg 1.

BURT'S DOUBLE BURGER

Two beef patties, special sauce, lettuce, tomato & onions 14

BREWHOUSE BURGER

Berkshire bacon, beer braised onions, Tillamook smoked cheddar, BBQ aioli 15

KRAMARCZUKS UKRAINIAN SAUSAGE

Bacon sauerkraut & grainy mustard on a hoagie roll 13

TURKEY BURGER

Avocado mayo, bibb lettuce, oven-roasted tomato, pickled onion, white-aged cheddar 15

PORTOBELLO SANDWICH

Fontina, crispy onion straws, goat cheese aioli 12

FRIED CHICKEN SANDWICH

Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 13

GRILLED STRIP STEAK

On Texas toast with arugula, red onion and cherry tomatoes with horseradish aioli 15

TACOS

SPAGHETTI SQUASH

burracho beans, cojita cheese, pumpkin seed cream 9

SHORT RIB

kimchi, green chili hoisin sauce 14

GRILLED SHRIMP

avocado, pico de gallo, red cabbage chiffanade 13

FRIDAY & SATURDAY CHEF FEATURES: KING OR QUEEN CUT PRIME RIB OR ALASKAN KING CRAB

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gratuity of 20% automatically added to parties of 8 or more.





LUNCH

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