



SMALL PLATES & STARTERS



BIRCH'S SMOKED BUFFALO WINGS

Dry spice or Nashville hot & Roquefort cheese sauce 14

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

LAMB FLATBREAD

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

MARGHERITA FLATBREAD

Mozzarella, roasted roma tomato, basil 14

PEEL & EAT SHRIMP

Old Bay butter, cocktail sauce, & Texas toast 18

ZUCCHINI FRIES

Parmesan & spicy marinara 10

WALLEYE WILD RICE CAKES

Lemon, house tartar sauce & harissa oil 15

FLASH FRIED SHISHITO PEPPERS

Shoyu, spicy kewpie, bonito 12

SMELT FRIES

Lemon and tartar sauce 15

MINNESOTA GRILLED SAUSAGE BOARD

Birch's Blood Orange Berliner Weiss sausage, Cheddar Jalapeño Duroc brat, Kramarczuku's Ukrainian sausage with warm kraut, beer mustard & bread & butter pickles 18

MINNESOTA FISH BOARD

Lox, superior smoked white fish rillettes, pickled herring, lavash crackers, mustard & pickles 17

RAW

BEEF CARPACCIO

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

CHILLED JUMBO SHRIMP

Cocktail, creamy horseradish, lemon 21

EAST & WEST COAST OYSTERS

Horseradish, mignonette & cocktail sauce MKT

SALMON POKE

Shoyu, avocado, kimchi, pineapple & unagi on sticky rice 14

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 walleye, hand-cut fries, house tartar, Birch's slaw 21

OPEN AËD OBSTER MEL

Maine lobster, aioli, celery, soft egg, tarragon, chive, lemon, with avocado, Muenster, tomato on toasted pumpnickel, arugula salad 24

SANDWICHES

Served with house fries & Birch's slaw. Substitute side salad 2. Add fried egg 1.

BURT'S DOUBLE BURGER

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

FRIED CHICKEN SANDWICH

Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 14

TURKEY BURGER

Avocado mayo, romaine, oven-roasted tomato, onion, white-aged cheddar 15

BREWHOUSE BURGER

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

BIRCH'S BLOOD ORANGE BERLINER WEISS SAUSAGE

Beer mustard, charred onion on a brat bun 14



TACOS

GRILLED SHRIMP

Avocado purée, pico de gallo, red cabbage chifanade 13

PORK

Smoked carnitas, salsa verde, grilled pineapple, cilantro 12

MUSHROOM

Borracho beans, cojita cheese, corn salsa, cilantro 11

SALADS & SOUP

SPRING GREENS

Red romaine, arugula, pea shoots, spring peas, celery hearts, radishes, feta, citrus vinaigrette 16

GRILLED ROMAINE CAESAR

Soft egg, parmesan, smoked salmon dressing, croutons 17

SUPPER CLUB WEDGE

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

GATHERER SALAD

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

SIMPLE SALAD

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

ADD TO ANY SALAD

Chicken 6 • Jumbo Shrimp 12
Grilled Salmon 10 • Sirloin 12

BIRCH'S BEER CHEESE SOUP

GREEN CHICKEN CHILI

Cup 5 | Bowl 8

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.