



BRUNCH & LUNCH

BREAKFAST UNTIL 3PM

FRESH OYSTERS

EAST & WEST COAST
Horseradish, mignonette,
cocktail sauce MKT

TACOS

CUMIN-LIME CHICKEN

Pico de gallo, cotija,
cilantro-lime crema,
corn tortillas 15

NEW! WALLEYE

Fried walleye,
roasted corn salsa,
cilantro lime crema 15

NEW! SHORTRIB

Kimchi, cojita, green chili
hoisin sauce 16

SIDES

COLESLAW 5

STEAK FRIES 7

SKILLET HASHBROWNS 12

NEW! WHITE CHEDDAR
WHIPPED POTATOES 8

ROASTED WILD MUSHROOM 9

BUTTERED GREEN BEANS
WITH ROASTED CASHEWS 8

ROASTED FALL VEGETABLES 9

SMALL PLATES ✂ STARTERS

APPLEWOOD SMOKED WINGS

Dry spice or Nashville hot, Roquefort cheese sauce 16

HOT LOBSTER & ARTICHOKE DIP

Gruyere, Parmesan, grilled bread 21

CHICKEN PESTO FLATBREAD

Artichokes, roma tomato, four cheese blend,
Parmesan 17

TRUFFLE MUSHROOM FLATBREAD

Roast garlic cream, Gouda, mozzarella, fontina,
Parmesan, truffle oil 16

WISCONSIN STYLE CHEESE CURDS

Nashville hot sauce, bread & butter pickles 12

HOMEMADE MEATBALLS

3 Jumbo meatballs, Ragu sauce, Parmesan, grilled bread 18

BREAKFAST

MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta, maple syrup 12

CHALLAH FRENCH TOAST

Bourbon flamed bananas, whipped cream, maple
glazed pecans, powdered sugar 13

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs, lemon dijon
hollandaise sauce & arugula salad 16

BERKSHIRE HAM BENEDICT

Cheddar biscuit topped with berkshire ham, two
poached eggs, crispy hashbrowns, hollandaise 14

PRIME RIB BENEDICT

Cheddar biscuit topped with thinly sliced prime rib,
two poached eggs, crispy hashbrowns & horseradish
hollandaise 15

SANDWICHES

SERVED WITH STEAK FRIES & COLESLAW. SUBSTITUTE SIMPLE SALAD 2.

BIRCH BURGER

House blend beef, white American cheese, pickles,
Kewpie sauce 18

NEW! BREAKFAST BURGER

Wild rice beef burger, sunny side egg, smoked gouda,
bacon jalapeño jam 17

TURKEY BURGER

Avocado mayo, bibb lettuce, roasted tomato, onion,
white-aged cheddar 17

NEW! PRIME RIB & SCALLOP SLIDERS

Grilled onions, bibb lettuce, béarnaise sauce 21

FRIED CHICKEN SANDWICH

Buttermilk brined chicken breast, cilantro jalapeño
coleslaw, Nashville hot sauce, bread & butter pickles 16

NEW ENGLAND LOBSTER ROLL

Celery, Old Bay aioli, New England hot dog bun 24

UKRANIAN SAUSAGE SANDWICH

Bacon sauerkraut, Bavarian mustard 15

HOUSE SPECIALTIES

**FAMOUS 'BUCKHORN'
FRIED CHICKEN**

Coleslaw, baked pinto beans,
cheddar biscuit, sriracha honey 23

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' Fried chicken,
half rack ribs, coleslaw, baked beans,
cheddar biscuit, sriracha honey 34

WISCONSIN FISH FRY

Beer battered cod, steak fries,
house tartar sauce, coleslaw 22

BBQ RIB DINNER

Coleslaw, baked pinto
beans, Texas toast 30

SALADS & SOUP

ADD ON: Chicken 6, Steak 12, Salmon 12

SUPPER CLUB WEDGE

Pear tomatoes, celery, red onions, hard boiled egg, crispy
lardons, goldfish crackers, red wine vinaigrette 15

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios,
avocado, green goddess dressing 18

GRILLED CAESAR

Smoked trout, Parmesan, hard boiled egg, croutons 17

SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives,
croutons, choice of dressing 9

NEW! CRAB & CORN CHOWDER cup 7 | bowl 10

CHICKEN WILD RICE (broth based) cup 6 | bowl 8

Please note: we are requesting a 90 minute table time. Thank you for your cooperation.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

10.13.20

FRESH BEER

- MADE HERE -

ALL BEER: 4 OZ \$3 • 8 OZ \$4 • 16 OZ \$7

BIRCH'S BLONDE ALE 5.0%

Golden Promise barley, Norwegian Kveik yeast

HAZY IPA 6.8%

oats, wheat, Citra, Mosaic, El Dorado, Simcoe hops

BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, blood orange

TEQUILA BARREL MEXICAN CHOCOLATE MILK STOUT 8.2%

cinnamon, chipotle, ancho, habanero,
ghost peppers aged in Anjejo Tequila Barrels

SABRO IPA 6.2%

Golden Promise barley, spelt, Sabro hops

APRICOT GOSE 5.6%

kettle sour, apricot, wheat, coriander, sea salt

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia dark coffee, chocolate



DOPPELBOCK 7.5%

dark German lager, Munich barley

HARD CIDER

SOCIABLE FREEWHEELER \$6

(NE Minneapolis) 16oz

KEEPSAKE CIDER ORCHARD RESERVE WILD \$12

(dundas, MN) 500 ml, 7.3%abv
dry cider spontaneously fermented,
100% Minnesota apples, nothing else.

Want to enjoy your
favorite fresh
Birch's Beer at home?

CROWLERS \$8.50 each or \$30 for a 4-pack

GROWLERS \$20 each

COCKTAILS

BIRCH'S MARTINI

TITO'S HANDMADE VODKA, ST GERMAINE, GINGER SYRUP,
LEMON JUICE 12

BIRCH'S SPICY COCONUT MARGARITA

1800 COCONUT TEQUILA, TATTERSALL ORANGE CREMA, HOUSE
SWEET N SOUR, GRAPEFRUIT, TABASCO 13

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS MIXED WITH CHAMPAGNE 10

PRETTY IN PINK

TITO'S VODKA, TATTERSALL CRANBERRY, BITTER ORANGE, SIMPLE,
FRESH LIME 12

HOUSE OLD FASHIONED

BULLEIT BOURBON, TATTERSALL ORANGE CREMA, & SOUR CHERRY
ANGOSTURA BITTERS 13

GRAPEFRUIT APEROL SPRITZ

TATTERSALL GRAPEFRUIT CREMA, APEROL, ASTORIA PROSECCO,
LEMON 12

CHOCOLATE WHITE RUSSIAN MARTINI

STOLI VANILLA, TATTERSALL CRÈME DE CACAO, KAHLUA, CREAM,
FRESH MINT 12

POMEGRANATE APPLE MULE

TITOS VODKA, POM LIQUEUR, TATTERSALL POMMEAU, SIMPLE,
FRESH LIME, GINGER BEER 12

SPARKLING BY THE GLASS

ASTORIA PROSECCO SPLIT 12

ASTORIA MOSCATO SPLIT 12

WHITE WINE BY THE GLASS

BIRCH'S HOUSE WHITE 7

LUCCIO PINOT GRIGIO *Veneto, Italy* 9

FLEUR DU CAP CHARDONNAY *South Africa* 10

MER SOLEIL CHARDONNAY *Santa Lucia Highlands* 12

CHALK HILL CHARDONNAY *Sonoma, California* 13

CROSSINGS SAUV BLANC *Marlborough, New Zealand* 10

CUVEE MADAME ROSE *Provence* 11

DISRUPTION RIESLING *Columbia Valley, Washington* 10

RED WINE BY THE GLASS

BIRCH'S HOUSE RED 7

ANKO MALBEC *Salta, Argentina* 10

KLINKER BRICK OLD VINE ZINFANDEL
Mokelumne River, California 12

COEUR DE TERRE PINOT NOIR
Willamette Valley, Oregon 12

KEN WRIGHT CELLARS PINOT NOIR
Willamette Valley, Oregon 16

CONCANNON CABERNET *Paso Robles, California* 9

BONANZA CABERNET BY CAYMUS *California* 12

SILVER GHOST CABERNET *Napa, California* 18

TUCK BECKSTOFFER THE SUM RED BLEND
California \$15