



CURBSIDE TAKE OUT

DAILY NOON - 9PM

BIRCH'S BEER Must be 21 or older and present ID at pick up

CROWLERS.....\$8.50 each | 4 pack: \$30
GROWLERS.....\$20

MEALS FOR THE FAMILY SERVES 4-6 & 8-10

TACO COMBO.....Serves 5: \$45 | Serves 10: \$85
Ancho Chili Seasoned Ground Beef & Cumin Lime Chicken
Crema, jalapeño slaw, lime, cojita cheese, pico, cilantro lime rice, corn tortillas
BBQ COMBO.....Serves 2-3: \$54
6 BBQ ribs, 6 buckhorn chicken, coleslaw, baked beans, cheddar biscuits
ALL AMERICAN FORESOME BURGER PACK.....\$48
4 individually wrapped Birch Burgers, house blend beef, pickles, white
American cheese & Kewpie sauce
'BUCKHORN' FRIED CHICKEN COMBO...8 pcs: \$45 | 16 pcs: \$55
Coleslaw, baked beans, cheddar biscuits
FULL RACK BBQ RIB PACK.....\$42
Coleslaw, baked beans, cheddar biscuits

THIS WEEK'S FAMILY DINNER SPECIAL FOR 4

SPAGHETTI & MEATBALLS FAMILY DINNER SPECIAL.....\$65
Tossed Simple Salad with vinaigrette, 8 Meatballs, Spaghetti with Ragu
Sauce & Parmesan, Grilled Garlic Focaccia, Chocolate Chip Cookies,
and bottle of Joel Gott Red Wine

MINNESOTA WILD RICE BURGER PACK.....\$65
4 individually wrapped Wild Rice special beef blend burgers, shredded
lettuce, melted smoked gouda, tomato, coleslaw, fries, and cookies

À LA CARTE

BBQ RIB RACK.....\$32 10 PIECE CHICKEN BOX\$38

SIDES

STEAK FRIES\$7 WHITE CHEDDAR WHIPPED POTATOES..\$8
MAC & CHEESE\$22 4 CHEDDAR BISCUITS\$8
BAKED BEANSPer pint \$10 GARLIC BREAD\$5
COLESLAWPer pint \$8 ICE18 pound bag \$5

STARTERS

APPLEWOOD SMOKED WINGS.....9 wings:\$16 | 18 wings:\$32
Dry spice or Nashville hot, Roquefort cheese sauce
WALLEYE WILD RICE CAKES.....\$16
Lemon, house tartar sauce
RIB SNACK.....\$18
Smoked pork ribs, house BBQ sauce, steak fries
GRILLED CHICKEN PESTO FLATBREAD.....\$17
Roma tomatoes, artichokes, fresh Mozzarella, Parmesan cheese
TRUFFLE MUSHROOM FLATBREAD.....\$16
Roast garlic cream, Gouda, Mozzarella, Fontina, Parmesan, truffle oil
HOT LOBSTER & ARTICHOKE DIP.....Pint: \$21
Gruyere & parmesan served with grilled bread
SAUTÉED BRUSSEL SPROUTS.....\$16
Kimchi, cotija cheese, ponzu, bonito flakes, togarashi
SAUTÉED CALAMARI\$18
Greek olives, cannellini beans, tomatoes, jalapeños, garlic, lemon,
white wine & grilled bread
MUSSELS MARINARA
Steamed with prosciutto, white wine, garlic, olive oil, crushed red pepper....\$17
WISCONSIN STYLE CHEESE CURDS.....\$12
Nashville hot sauce, bread & butter pickles
HOMEMADE MEATBALLS
3 Jumbo meatballs, Ragu sauce, Parmesan, grilled bread.....\$18

KIDS MEALS SERVED WITH STEAK FRIES.....\$7

CHICKEN TENDERS | KID'S BURGER | GRILLED CHEESE
MACARONI & CHEESE | SPAGHETTI & MEATBALL

SALADS & SOUP SERVES 2

ADD ON: CHICKEN \$6, STEAK \$12, SALMON \$12

GRILLED CAESAR.....\$17
Smoked trout, Parmesan, hard boiled egg, croutons
SUPPER CLUB WEDGE.....\$15
Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons,
goldfish crackers, Red Wine Vinaigrette
GATHERER SALAD.....\$18
Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado,
green goddess dressing
SIMPLE SALAD.....\$9
Greens, cucumber, pear tomatoes, red onion, radishes, black olives,
croutons, choice of dressing
CRAB & CORN CHOWDER.....pint \$10 | quart \$16
CHICKEN WILD RICE SOUP (broth based).....pint \$8 | quart \$14

SANDWICHES SERVED WITH STEAK FRIES & COLESLAW

BIRCH BURGER.....\$18
House blend beef, pickles, white American cheese, Kewpie sauce
MINNESOTA WILD RICE BURGER.....\$17
Wild Rice special beef blend burger, melted smoked gouda, shredded
lettuce, tomato
TURKEY BURGER.....\$17
Avocado mayo, bibb lettuce, roasted tomato, onion, white-aged cheddar
FRIED CHICKEN SANDWICH.....\$16
Buttermilk brined chicken breast, cilantro, jalapeño coleslaw, Nashville
hot sauce, bread & butter pickles
PRIME RIB & SCALLOP SLIDERS.....\$21
Grilled onions, bibb lettuce, béarnaise sauce
LOBSTER ROLL.....\$24
New England hot dog bun, Old Bay aioli, steak fries, coleslaw

ENTRÉES

FAMOUS 'BUCKHORN' FRIED CHICKEN.....\$23
Coleslaw, baked pinto beans, cheddar biscuit, sriracha honey
BIRCH'S WALLEYE Choice of Herb Crusted or Broiled.....\$31
Asparagus, Gruyère whipped potatoes, house tartar sauce
BBQ RIBS.....\$30
Coleslaw, baked pinto beans, Texas toast
8 oz. CENTER CUT FILET MIGNON.....\$45
Béarnaise sauce
10 oz. PRIME RIBEYE CAP.....\$54
Duck fat Lyonnaise potatoes, horseradish chive butter
14 oz. NEW YORK STRIP.....\$46
Béarnaise sauce
CLASSIC BOLOGNESE.....\$22
Beef, veal & pork sauce, rigatoni pasta, parmesan cheese, bread crumbs
SKUNA BAY SALMON.....\$32
Roasted beets, charred power greens, blackberry, pumpernickel crouton
salad, caraway & horseradish remoulade
BRAISED SHORT RIBS.....\$36
Roasted parsnips, carrots, peas, cioppino onions, white cheddar
whipped potatoes, horseradish cream
ROASTED BELL & EVANS HALF CHICKEN.....\$26
Fall vegetable fricassee, lemon thyme jus

DESSERT

CHOCOLATE STOUT CAKE.....\$14
Salted caramel buttercream, vanilla bean ice cream, warm fudge sauce
CHOCOLATE BROWNIE CHEESECAKE.....\$13
Gluten-free brownie crust, raspberry coulis, whipped cream
ALMOND JOY TRES LECHES CAKE.....\$13
Chocolate ganache, toasted coconut, almonds