



CURBSIDE TAKE OUT

MONDAY-FRIDAY 11AM - 9PM
SATURDAY & SUNDAY 10AM - 9PM

BIRCH'S BEER

Must be 21 or older and present ID at pick up

CROWLERS

8.50 each
4 pack: 30

GROWLERS

20 each

SMALL PLATES * STARTERS

- APPLEWOOD SMOKED WINGS**
Dry spice or Nashville hot, Roquefort dressing
9 wings 16 | 18 wings 32
- HOT LOBSTER & ARTICHOKE DIP**
Gruyere, Parmesan, grilled bread Pint: 23
- CHICKEN PESTO FLATBREAD**
Artichokes, roma tomato, four cheese blend, Parmesan 17
- TRUFFLE MUSHROOM FLATBREAD**
Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil 16
- SAUTÉED BRUSSELS SPROUTS**
Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 16

- Signature WALLEYE WILD RICE CAKES**
Lemon, house tartar sauce 18
- SMOKED BBQ RIB SNACK**
Baby back pork ribs, house BBQ sauce, steak fries 18
- WISCONSIN STYLE CHEESE CURDS**
Nashville hot sauce, bread & butter pickles 13
- HOMEMADE MEATBALLS**
3 Jumbo meatballs, Ragù sauce, Parmesan, grilled bread 18
- CRISPY CAULIFLOWER TEMPURA**
Fried cauliflower, chili ginger sauce 17
- MEXICAN STREET CORN CASSEROLE**
Roasted corn, quatro queso blend, jalapeños, cilantro, lime 14

MEALS FOR THE FAMILY

- TACO COMBO** Serves 4-6 50
Ancho Chili Seasoned Ground Beef & Cumin Lime Chicken Crema, jalapeño slaw, lime, cojita cheese, pico, cilantro lime rice, flour tortillas, tortilla chips, guacamole
- FRIED CHICKEN & SMOKED BBQ BABY BACK RIB COMBO** Serves 2-3 58
6 pieces fried chicken, 6 pieces bbq ribs, coleslaw, baked beans, cheddar biscuits
- À LA CARTE** SMOKED BBQ BABY BACK RIB RACK 32 | 10 PIECE CHICKEN BOX 38

BIRCH'S BURGERS

4 individually wrapped Birch Burgers, house blend beef, pickles, white American cheese & Kewpie sauce, steak fries, coleslaw 65

'BUCKHORN' FRIED CHICKEN

8 pieces 46 | 16 pieces 90
Coleslaw, baked beans, cheddar biscuits

SMOKED BBQ BABY BACK RIB

Full rack, coleslaw, baked beans, cheddar biscuits 42

SANDWICHES SERVED WITH STEAK FRIES & COLESLAW | GLUTEN FREE BUN AVAILABLE

- BIRCH BURGER**
House blend beef, white American cheese, pickles, Kewpie sauce 18
- TURKEY BURGER**
Avocado mayo, bibb lettuce, roasted tomato, onion, white-aged cheddar 18
- PRIME RIB & SCALLOP SLIDERS**
Grilled onions, béarnaise sauce 23

- FRIED CHICKEN SANDWICH**
Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 17
- NEW ENGLAND LOBSTER ROLL**
Celery, Old Bay aioli, New England hot dog bun 25
- BRISKET GRILLED CHEESE**
Sourdough bread, red wine braised brisket, four cheese blend, pickles, horseradish mustard 16

ENTRÉES

Signature 'BUCKHORN' FRIED CHICKEN

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

BRAISED SHORT RIBS

Roasted parsnips, carrots, peas, cipollini onions, white cheddar whipped potatoes, horseradish cream 36

SMOKED BABY BACK BBQ RIB DINNER

Coleslaw, baked pinto beans, Texas toast 30

CLASSIC BOLOGNESE

Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs 24

BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled Buttered green beans with cashews, white cheddar whipped potatoes, house tartar sauce 32

SKUNA BAY SALMON

Cauliflower purée, braised kale, lemon chive beurre blanc 32

14 OZ. NY STRIP

Béarnaise sauce 46

8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce 45

BIRCH'S BLONDE ALE MAC-N-CHEESE

Four cheese sauce, smoked brisket, peas 22

SALADS ADD ON: Chicken 6, Steak 12, Salmon 12

- GRILLED CAESAR**
Smoked trout, Parmesan, hard boiled egg, croutons 17
- 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
- SIMPLE SALAD**
Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice of dressing 9
- SALMON QUINOA BOWL**
Kimchi, avocado, ponzu, edamame, poached egg, quinoa, grilled salmon, nori, sriracha-lime mayo 23
- MEDITERRANEAN CHICKEN BOWL**
Grilled chicken, couscous, cucumber, tomatoes, kalamata olives, artichokes, red onion, feta cheese, Tzatziki dressing 22

- SOUP** CRAB & CORN CHOWDER pint 14 | quart 20 CHICKEN WILD RICE BROTH SOUP pint 10 | quart 15 ANCHO STEAK CHILI Sour cream, green onions, cheddar, Texas toast pint 12 | quart 18

SIDES

- COLESLAW PER PINT: 8 | BAKED BEANS PER PINT: 10 | STEAK FRIES 7
- WHITE CHEDDAR WHIPPED POTATOES 8 | 4 CHEDDAR BISCUITS 8
- ROASTED WILD MUSHROOM 9 | ROASTED WINTER VEGETABLES 9
- BUTTERED GREEN BEANS WITH ROASTED CASHEWS 9 | GARLIC BREAD 5

DESSERT

- CHOCOLATE STOUT CAKE**
Salted caramel buttercream, vanilla bean ice cream, warm fudge sauce 14
- CHOCOLATE BROWNIE CHEESECAKE**
Gluten-free brownie crust, raspberry coulis, whipped cream 13
- ALMOND JOY TRES LECHES CAKE**
Chocolate ganache, toasted coconut, almonds 13
- BIRCH'S HOMEMADE COOKIES** chocolate chip 4 for 8

KIDS MEAL

SERVED WITH STEAK FRIES 7
CHICKEN TENDERS | KID'S BURGER | GRILLED CHEESE | MACARONI & CHEESE



CURBSIDE TAKE OUT

MONDAY-FRIDAY 11AM - 9PM
SATURDAY & SUNDAY 10AM - 9PM

BREAKFAST

SERVED UNTIL 3PM DAILY

LONG LAKE BREAKFAST

2 eggs your way, 2 strips of bacon, hot links,
crispy hashbrowns, Texas toast or cheddar biscuit 16

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs,
lemon dijon hollandaise sauce, arugula salad 18

CORN BEEF HASH

Corn beef, garlic, potato, onions, poached egg,
ground mustard hollandaise, Texas toast 18

BUCKHORN CHICKEN & WAFFLE

Bacon, sunny side egg, bourbon maple syrup 21

BREAKFAST BURRITO

Ancho steak, scrambled eggs, pico de gallo,
smoked cheddar fondue sauce,
black beans, sour cream, fresh fruit 18

PRIME RIB BENEDICT

Cheddar biscuit topped with thinly sliced prime rib,
two poached eggs, crispy hashbrowns,
horseradish hollandaise 16

HUEVOS RANCHEROS

Chorizo, poached eggs, pinto beans,
avocado crema, cilantro, roasted corn salsa,
queso fresco, corn tortillas, Ranchero sauce 14

FRESH BEER

- MADE HERE -

BIRCH'S BLONDE ALE 5.0%

Golden Promise barley, Norwegian Kveik yeast

HAZY IPA 6.8%

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

BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, wheat, blood orange

VANILLA MILK STOUT 6.5%

Whole Madagascar Bourbon vanilla beans

NELSON DOUBLE IPA 8.0%

North Star Pils barley, Nelson Sauvignon Hops

RASPBERRY SELTZER 5.9%

hard seltzer with raspberries

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate



KELLERBIER 5.8%

unfiltered lager with German Tradition hops

WEEKLY WINE DEALS

WHITES

CROSSINGS SAUVIGNON BLANC 22
Marlborough, New Zealand

CUVEE MADAME ROSE *Provence* 24

CHALK HILL CHARDONNAY 28
Sonoma, California

REDS

RAYMOND R COLLECTION CABERNET 19
California

BRICKMASON RED BLEND 20
Lodi, California

NICHOLAS BARREYRE BORDEAUX 22
Bordeaux, France

OUTDOOR DRINKING & TAKE OUT DINING ON THE DECK

MONDAY-FRIDAY 3PM-9PM | SATURDAY & SUNDAY NOON-9PM

FOOD ORDERED ONLINE WITH "ON THE DECK" NOTED
WILL BE AVAILABLE TO PICK UP AT THE TABLE IN THE BREWHOUSE