



CURBSIDE TAKE OUT

952-473-7373
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

FLATBREADS

CHICKEN PESTO
Artichokes, roma tomato, four cheese blend, Parmesan 17

TRUFFLE MUSHROOM
Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil 16

GROUND LAMB & ARUGULA
Lamb, goat cheese, red onion, arugula, shaved apple, jalapeño, balsamic, Parmesan 19

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

SAUTÉED BRUSSELS SPROUTS
Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 16

SMOKED BBQ RIB SNACK
Baby back pork ribs, house BBQ sauce, homemade potato waffle chips 18

Signature WALLEYE WILD RICE CAKES
Lemon, house tartar sauce 18

WISCONSIN STYLE CHEESE CURDS
Nashville hot sauce, bread & butter pickles 13

HOMEMADE MEATBALLS
3 Jumbo meatballs, Ragu 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, corn chips 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

GRILLED SALMON BLT
Salmon, hickory bacon, bibb lettuce, tomato, avocado, lemon aioli on Ciabatta 18

ENTRÉES

Signature 'BUCKHORN' FRIED CHICKEN
Coleslaw, baked pinto beans, cheddar biscuit, sriracha honey 23

SMOKED 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
Grilled asparagus, 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

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

ROASTED BEET & BURRATA SALAD
Baby kale, spinach, frisee, goat cheese aioli, crispy prosciutto, blood orange, golden beet tartare, crushed pistachio, cava vinaigrette 17

SOUP CRAB & CORN CHOWDER pint 14 | quart 20 CHICKEN WILD RICE BROTH SOUP pint 10 | quart 15

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 | GRILLED ASPARAGUS 11
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

\$4 PER ORDER FOR ALL DISPOSABLE PAPER & PLASTIC ORDER AND DELIVERY WITH CHOW NOW



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

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

PRIME RIB BENEDICT

English muffin topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 16



BERKSHIRE HAM BENEDICT

English muffin, berkshire ham, poached egg, hashbrowns, hollandaise 15

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

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



COCONUT ALMOND PORTER 6.0%

Toasted Coconut and Toasted Almonds

GALAXY IPA 6.4%

100% Galaxy hops from Australia

STRAWBERRY CIDER GOSE 4.0%

hard cider with coriander, sea salt and strawberries

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone dark coffee, chocolate

MAIBOCK 7.0%

strong golden German lager

WEEKLY WINE DEALS

WHITES

ARRAEZ SPANISH WHITE 16
Valencia, Spain

FLEUR DU CAP CHARDONNAY 20
South Africa

RADLEY & FINCH ROSÉ 28
South Africa

REDS

BRICKMASON RED BLEND 20
Lodi, California

NICHOLAS BARREYRE BORDEAUX 22
Bordeaux, France

RAYMOND R COLLECTION CABERNET 19
California

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