



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

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

* STARTERS

Signature WALLEYE WILD RICE CAKES

Lemon, house tartar sauce 18

WISCONSIN STYLE CHEESE CURDS

Nashville hot sauce, bread & butter pickles 13

PEEL & EAT SHRIMP

Old Bay butter, cocktail sauce 21

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, krinkle cut 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 KRINKLE CUT 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 27



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, sautéed spinach,
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 | GARLIC BREAD 5

KRINKLE CUT FRIES 7 | WHITE CHEDDAR WHIPPED POTATOES 8

4 CHEDDAR BISCUITS 8 | ROASTED WILD MUSHROOM 9

GRILLED ASPARAGUS 12

DESSERT

CHOCOLATE STOUT CAKE

Salted caramel buttercream, vanilla bean ice cream, warm fudge sauce 14

KEY LIME CHEESECAKE

Graham cracker crust, 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



STRATA IPA 6.8%

100% Strata hops, barley, oats

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