



LUNCH MENU

BIRCH'S BLOODY MARY
\$12 PINT

CLASSIC MIMOSA
\$10

BLOOD ORANGE BEERMOSA
BLOOD ORANGE BERLINER
WEISS MIXED WITH
CHAMPAGNE \$10

BIRCH'S FRESH BEER BREWED HERE

Small Plates & Starters

- NEW!** FRIED CAULIFLOWER Chili oil, elote topping, cilantro 16
HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23
NEW! 1 LB. PEEL & EAT SHRIMP Caramelized onions, cocktail sauce, Old Bay butter 21
WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 21
LUMP CRAB & SHRIMP CAKE ^{GF} Tabasco Aioli 25
FRIED CALAMARI Jalapeños, cilantro, lemon aioli 18
NEW! BRISKET BURNT ENDS ^{GF} Tossed with BBQ sauce, waffle chips 18
SMOKED BBQ RIB SNACK ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18
NEW! BURRATA & HEIRLOOM TOMATO Arugula, pesto, pistachios, balsamic drizzle, grilled bread 18
ELSWORTH CHEESE CURDS Nashville hot sauce, bread & butter pickles 14
APPLEWOOD SMOKED WINGS ^{GF} Dry spice or Nashville hot, Roquefort dressing 21

Raw

- NEW!** TUNA POKE* Avocado, cucumber, cilantro, green onion, ponzu, Japanese togarashi, sesame, yum yum sauce, crispy wontons 24
GRAVLAX PLATTER* Capers, chopped onion, egg, tomatoes, chive cream cheese, everything bagel 21
FRESH OYSTERS* ^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT
JUMBO SHRIMP COCKTAIL* ^{GF} Chilled shrimp, horseradish, cocktail sauce 25

Salads

- ADD ON: CHICKEN 6, STEAK 12, SALMON 12
SIMPLE SALAD Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice of dressing 9
GATHERER SALAD ^{GF} Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 21
SUPPER CLUB WEDGE Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 17
GRILLED CAESAR Smoked trout, Parmesan, soft boiled egg, croutons 18

Soup

- SMOKED CHEDDAR BEER CHEESE SOUP Popcorn cup 7 | bowl 10
ADD ON: WARM BAGUETTE & SALTED BUTTER 2

House Specialties

- FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN
Coleslaw, roasted potato salad, cheddar biscuit, sriracha honey 25
SMOKED BABY BACK RIBS
Coleslaw, chilled Mexican street corn, Texas toast 32
WISCONSIN FISH FRY
Beer battered cod, krinkle cut fries, house tartar sauce, coleslaw 23

Breakfast

- LONG LAKE BREAKFAST
2 eggs your way, 2 strips of bacon, hot links, crispy hashbrowns, toast or cheddar biscuit 16
MALTED BUTTERMILK PANCAKES
Fresh blueberries, lemon whipped ricotta, maple syrup 13

- WALLEYE BENEDICT
Walleye wild rice cakes, poached eggs, lemon dijon hollandaise sauce, arugula salad 20

- PRIME RIB BENEDICT
English muffin topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 21

- NEW!** GRAVLAX BENEDICT*
English muffin, gravlax, tomato, avocado, hollandaise 21

- COUNTRY HASH
Bed of hashbrowns, mushrooms, onions, peppers, ham, mustard aioli, sunny side egg, toast 18

- NEW!** COWBOY STEAK HASH
Potatoes, onions, charro beans, pico de gallo, sunny side egg 21

Sides

- Coleslaw ^{GF} 6 | Krinkle Cut Fries ^{GF} 10 | Texas Toast 3
Bacon 5 | Hashbrowns 6 | Roasted Potato Salad ^{GF} 7
Birch's Blonde Ale & Bacon Mac & Cheese 11

Sandwiches

KRINKLE CUT FRIES & COLESLAW.
SUBSTITUTE SIMPLE SALAD 3. GLUTEN FREE BUN 2. ^{GF}

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

TURKEY BURGER Avocado mayo, bibb lettuce, roasted tomato, onion, Muenster cheese 18

FRIED CHICKEN SANDWICH Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 17

BEER BATTERED WALLEYE HOAGIE Shredded lettuce, tomato, pickles, lemon aioli 22

1/2LB HOT CORNED BEEF Pumpernickel, coleslaw, Muenster cheese, spicy horseradish mustard 21

Tacos

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema 15

GRILLED STEAK ^{GF} Roasted corn relish, cotija cheese, cilantro, salsa Roja 17

NEW! GRILLED HALIBUT ^{GF} Coconut crema, grilled pineapple, citrus slaw 19

Bowls

NEW! SEARED TUNA BOWL Sesame seared rare tuna, poached egg, kimchi, quinoa, avocado, edamame, nori, yum yum sauce 26

MEDITERRANEAN CHICKEN BOWL ^{GF} Grilled chicken, couscous, cucumber, tomatoes, kalamata olives, artichokes, red onion, feta cheese, Tzatziki dressing 24

MEXICAN BOWL ^{GF} Choice of steak or chicken
Borracho beans, rice, cotija cheese, pico de gallo, corn salsa, cilantro lime crema, avocado 23

Flatbreads

TRUFFLE MUSHROOM Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil 18

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

NEW! BURRATA Fresh Mozzarella, pistachio pesto, heirloom tomato, kalamata olives, spring onions, arugula 18