



BRUNCH & 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

05.05.22

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

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Brunch

- 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
- CHALLAH FRENCH TOAST**
Bourbon flamed bananas, whipped cream, maple glazed pecans, powdered sugar 14
- HUEVOS RANCHEROS**
Chorizo, poached eggs, pinto beans, avocado crema, cilantro, roasted corn salsa, queso fresco, corn tortillas, Ranchero sauce 15
- STEAK & EGGS ^{GF}**
8 oz. New York strip, 2 eggs your way, crispy hashbrowns, toast 24
- CORN BEEF HASH**
Corn beef, garlic, potato, onions, poached egg, ground mustard hollandaise, toast 18
- NEW** COWBOY STEAK HASH
Potatoes, onions, charro beans, pico de gallo, sunny side egg 21

COUNTRY HASH

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

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

BERKSHIRE HAM BENEDICT

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

GRAVLAX BENEDICT*

- English muffin, gravlax, tomato, avocado, hollandaise 21

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

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** Pumpnickel, 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

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