



# 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

06.08.22

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

## Small Plates & Starters

HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23  
**NEW** 1 LB. PEEL & EAT SHRIMP Cocktail sauce, Old Bay butter 21  
WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 21  
LUMP CRAB & SHRIMP CAKE <sup>GF</sup> Tabasco Aioli 25  
FRIED CALAMARI Jalapeños, cilantro, lemon aioli 18  
**NEW** BRISKET BURNT ENDS <sup>GF</sup> Tossed with BBQ sauce, waffle chips 19  
SMOKED BBQ RIB SNACK <sup>GF</sup> Baby back ribs, house BBQ sauce,  
homemade potato waffle chips 18  
**NEW** BURRATA & BEEFSTEAK TOMATO Arugula, pesto, pistachios,  
balsamic drizzle, grilled bread 18  
ELSWORTH CHEESE CURDS Nashville hot sauce, bread & butter  
pickles 14  
APPLEWOOD SMOKED WINGS <sup>GF</sup> Dry spice or Nashville hot,  
Roquefort dressing 21

SAUTÉED BRUSSELS SPROUTS Kimchi, cotija cheese, ponzu, bonito  
flakes, togarashi 18

### 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\* <sup>GF</sup> [EAST & WEST COAST] Horseradish, mignonette,  
cocktail sauce MKT

JUMBO SHRIMP COCKTAIL\* <sup>GF</sup> Chilled shrimp, horseradish, cocktail  
sauce 25

**NEW** SEAFOOD CEVICHE\* Calamari, bay scallop, shrimp, pico de  
gallo, corn chips 23

### Salads

ADD ON: CHICKEN 6, STEAK 12, SALMON 12, SEARED SCALLOPS 14, CHILLED SHRIMP 13

SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes,  
black olives, croutons, choice of dressing 9

GATHERER SALAD <sup>GF</sup> Mixed greens, quinoa, goat cheese, red onions,  
pistachios, avocado, green goddess dressing 21

SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons,  
goldfish crackers, red wine vinaigrette, Roquefort dressing 19

GRILLED CAESAR Smoked trout, Parmesan, soft boiled egg, croutons 21

**NEW** SUMMER BERRY SALAD Watermelon, fresh berries, feta, red  
onions, Serrano pepper, arugula, sliced almonds, honey champagne  
vin, balsamic glaze 18

### Soup

SMOKED CHEDDAR BEER CHEESE SOUP Popcorn cup 7 | bowl 10

ADD ON: WARM BAGUETTE & SALTED BUTTER 2

## Brunch

LONG LAKE BREAKFAST  
2 eggs your way, 2 strips of bacon, hot links,   
crispy hashbrowns, toast or cheddar biscuit 18 

MALTED BUTTERMILK PANCAKES  
Fresh blueberries, lemon whipped ricotta, maple syrup 14

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 17

STEAK & EGGS <sup>GF</sup>  
8 oz. New York strip, 2 eggs your way, crispy hashbrowns, toast 26

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 18

GRAVLAX BENEDICT\*  
English muffin, gravlax, tomato, avocado, hollandaise 21

**NEW** SURF & TURF BENEDICT  
Grilled angus filet & snow crab, hashbrowns, Tabasco hollandaise 26

### 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. <sup>GF</sup>

BIRCH BURGER House blend beef, white American cheese,  
pickles, Kewpie sauce 20

TURKEY BURGER Avocado mayo, bibb lettuce, roasted tomato,  
onion, Muenster cheese 20

FRIED CHICKEN SANDWICH Buttermilk brined chicken breast,  
cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter  
pickles 18

**NEW** SURF & TURF SANDWICH Grilled Angus Filet & Snow Crab,  
lemon aioli, arugula, sourdough baguette 26

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 16

GRILLED STEAK <sup>GF</sup> Roasted corn relish, cotija cheese, cilantro,  
salsa Roja 18

**NEW** GRILLED HALIBUT <sup>GF</sup> Coconut crema, grilled pineapple,  
citrus slaw 20

### Bowls

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

MEDITERRANEAN CHICKEN BOWL <sup>GF</sup> Grilled chicken, couscous,  
cucumber, tomatoes, kalamata olives, artichokes, red onion, feta  
cheese, Tzatziki dressing 24

MEXICAN BOWL <sup>GF</sup> *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 21

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

### Sides

Coleslaw <sup>GF</sup> 6 | Krinkle Cut Fries <sup>GF</sup> 10 | Texas Toast 3 | Bacon 5  
Hashbrowns 6 | Roasted Potato Salad <sup>GF</sup> 7 | Whipped Potatoes 9

Birch's Blonde Ale & Bacon Mac & Cheese 11