



LUNCH MENU

BIRCH'S BLOODY MARY

YOUR CHOICE OF:

*PRAIRIE ORGANIC VODKA

*PRAIRIE ORGANIC CUCUMBER VODKA

*DILL AQUAVIT

\$12 PINT

CLASSIC MIMOSA

\$10

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER
WEISS MIXED WITH
CHAMPAGNE \$10

BIRCH'S FRESH BEER BREWED HERE

05.17.23

PARTIES OF 8 OR MORE WILL HAVE A
20% GRATUITY CHARGE ADDED TO BILL.

Small Plates & Starters

NEW 1 LB. OLD BAY PEEL & EAT SHRIMP* ^{GF} Cocktail sauce, drawn old bay butter 25

HOT CRAB & ARTICHOKE DIP Gruyere, Parmesan, grilled bread 23

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

LUMP CRAB & SHRIMP CAKE ^{GF} Tabasco Aioli 28

FRIED CALAMARI Five spice, jalapeños, cilantro, lemon aioli 18

SMOKED BBQ RIB SNACK ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

APPLEWOOD SMOKED WINGS ^{GF} Dry spice or Nashville hot, Roquefort dressing 21

NEW BRISKET BURNT ENDS ^{GF} House BBQ sauce, homemade waffle chips 19

ELLSWORTH CHEESE CURDS Nashville hot sauce, bread & butter pickles 14

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

Raw

NEW STURGEON CAVIAR & BURRATA* Lemon aioli, chives, red onion, hard-cooked egg, rye crisps 33

GRAVLAX PLATTER* Capers, chopped onion, egg, tomatoes, chive cream cheese, everything bagel 22

NEW FRESH OYSTERS* ^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

JUMBO SHRIMP COCKTAIL* ^{GF} Chilled shrimp, horseradish, cocktail sauce 25

NEW BIG-EYE TUNA CRUDO* ^{GF} Thai basil chimichurri, yum yum sauce, crispy nori, togarashi, sturgeon caviar 28

HAND CUT BEEF TARTARE* ^{GF} Garlic, lemon, capers, shallots, horseradish aioli, gaufrette potatoes, cornichons, pickled onions, quail egg 23

Salads

ADD ON: CHICKEN 6, STEAK 12, SALMON 12, GRILLED SHRIMP 13

SIMPLE SALAD Greens, cucumber, 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 Tomatoes, celery, red onions, egg, lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 20

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

NEW MEDITERRANEAN Spring greens, Israeli cous-cous, chickpeas, tomato, cauliflower, kalamata olives, feta, mint, pistachios, red wine vinaigrette, tzatziki sauce 21

NEW LOBSTER SALAD ^{GF} Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

House Specialties

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN
Coleslaw, Mexican corn, cheddar biscuit, sriracha honey 25

SMOKED BABY BACK RIBS
Coleslaw, Mexican corn, Texas toast 32

WISCONSIN FISH FRY
Beer battered cod, krinkle cut fries,
house tartar sauce, coleslaw 23

Breakfast

NEW LONG LAKE BREAKFAST
2 eggs your way, 2 strips of bacon, hot links,
crispy hashbrowns, toast or cheddar biscuit 19

MALTED BUTTERMILK PANCAKES
Fresh blueberries, lemon whipped ricotta, maple syrup 15

WALLEYE BENEDICT
Walleye wild rice cakes, poached eggs,
lemon dijon hollandaise sauce, arugula salad 22

PRIME RIB BENEDICT
English muffin topped with thinly sliced prime rib,
two poached eggs, crispy hashbrowns,
horseradish hollandaise 22

BERKSHIRE HAM BENEDICT
English muffin, Berkshire ham, poached egg,
hashbrowns, hollandaise 19

NEW NASHVILLE BENEDICT
Crispy fried chicken thigh, poached eggs,
Nashville Hot hollandaise, buttermilk biscuit,
cucumber pickles, crispy hashbrowns 19

NEW LUMP CRAB AND SHRIMP BENEDICT ^{GF}
Poached eggs, lemon Dijon hollandaise, arugula salad,
cherry tomatoes, red onion, balsamic 29

CORN BEEF HASH
Corn beef, garlic, potato, onions, poached egg,
ground mustard hollandaise, toast 19

COUNTRY HASH
Bed of hashbrowns, mushrooms, onions, peppers,
ham, mustard aioli, sunny side egg, toast 19

COWBOY STEAK HASH
Potatoes, onions, black charro beans, pico de gallo, sunny side egg 22

Sides

Coleslaw ^{GF} 6 | Krinkle Cut Fries ^{GF} 10 | Texas Toast 3 | Bacon ^{GF} 5

Hashbrowns ^{GF} 6 | Whipped Potatoes ^{GF} 9

Birch's Blonde Ale & Bacon Mac & Cheese 11

Soup

SMOKED CHEDDAR BEER CHEESE SOUP cup 7 | bowl 10
ADD ON: Warm baguette & salted butter 3

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 21

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

TURKEY WILD RICE BURGER Muenster cheese, cranberry mayo,
bibb lettuce, roasted tomato 21

BEER BATTERED WALLEYE Kimchi Napa slaw, lemon aioli on a
hoagie 26

NEW LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon
aioli 32

NEW 'CUBAN' Ham, smoked pork, Swiss, Brie, kimchi, pickles,
spicy aioli 21

Tacos

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese,
cilantro-lime crema 18

NEW GRILLED GROUPER ^{GF} Coconut crema, grilled pineapple,
citrus slaw 22

NEW PORK CARNITAS ^{GF} Creamy slaw, cotija cheese, cilantro
avocado sauce 19

Bowls

NEW SEARED TUNA BOWL Poached egg, kimchi, quinoa, avocado,
edamame, sesame seeds, nori, yum yum sauce 28

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

Flatbreads

GLUTEN FREE CRUST 4 ^{GF}

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 GRAVLAX House cured salmon, chive cream cheese, egg, fried
capers, red onion 20

NEW BURRATA WITH PEPPERONI Ragu sauce, Parmesan, pesto,
fried basil 19

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