



# BRUNCH & LUNCH MENU

## BIRCH'S BLOODY MARY

YOUR CHOICE OF:

\*PRAIRIE ORGANIC VODKA

\*PRAIRIE ORGANIC CUCUMBER VODKA

\*DILL AQUAVIT

\$12

## CLASSIC MIMOSA

\$10

## BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER

WEISS MIXED WITH CHAMPAGNE \$10

BIRCH'S FRESH BEER BREWED HERE

06.21.23

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

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\* 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 <sup>Ⓞ</sup>Tabasco Aioli 28

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

SMOKED BBQ RIB SNACK <sup>Ⓞ</sup>Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

APPLEWOOD SMOKED WINGS <sup>Ⓞ</sup>Dry spice or Nashville hot, Roquefort dressing 21

**NEW** BRISKET BURNT ENDS <sup>Ⓞ</sup>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\* <sup>Ⓞ</sup>[EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

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

**NEW** BIG-EYE TUNA CRUDO\* <sup>Ⓞ</sup>Thai basil chimichurri, yum yum sauce, crispy nori, togarashi, sturgeon caviar 28

HAND CUT BEEF TARTARE\* <sup>Ⓞ</sup>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 <sup>Ⓞ</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 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 <sup>Ⓞ</sup>Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

## Brunch

### LONG LAKE BREAKFAST

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

### MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta, maple syrup 15

### CHALLAH FRENCH TOAST

Bourbon flamed bananas, whipped cream, maple glazed pecans, powdered sugar 15

### HUEVOS RANCHEROS

Chorizo, poached eggs, black charro beans, avocado crema, cilantro, roasted corn salsa, queso fresco, corn tortillas, Ranchero sauce 18

### STEAK & EGGS <sup>Ⓞ</sup>

8 oz. New York strip, 2 eggs your way, crispy hashbrowns, toast 27  
sub 6 oz. filet 13

### 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

### 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, crispy hashbrowns, hollandaise 19

### **NEW** CARNITAS BENEDICT

English muffin, poached eggs, avocado, crispy hashbrowns, cilantro lime hollandaise 18

### **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 <sup>Ⓞ</sup>

Poached eggs, lemon Dijon hollandaise, arugula salad, cherry tomatoes, red onion, balsamic 29

## 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

## 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. <sup>Ⓞ</sup>

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 <sup>Ⓞ</sup> Coconut crema, grilled pineapple, citrus slaw 22

**NEW** PORK CARNITAS <sup>Ⓞ</sup> 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 <sup>Ⓞ</sup> 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 <sup>Ⓞ</sup>

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

## Sides

Coleslaw <sup>Ⓞ</sup> 6 | Krinkle Cut Fries <sup>Ⓞ</sup> 10 | Texas Toast 3 | Bacon <sup>Ⓞ</sup> 5

Hashbrowns <sup>Ⓞ</sup> 6 | Whipped Potatoes <sup>Ⓞ</sup> 9

Birch's Blonde Ale & Bacon Mac & Cheese 11