



# LUNCH MENU

## BIRCH'S BLOODY MARY

YOUR CHOICE OF:

\*PRAIRIE ORGANIC VODKA

\*PRAIRIE ORGANIC CUCUMBER VODKA

\*DILL AQUAVIT

\$12

## CLASSIC MIMOSA

\$11

## BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER

WEISS MIXED WITH CHAMPAGNE \$10

BIRCH'S FRESH BEER BREWED HERE

\*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.

10.11.23

## Small Plates & Starters

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

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

LUMP CRAB & SHRIMP CAKE <sup>GF</sup> Tabasco Aioli 28

<sup>NEW</sup> SAUTÉED CALAMARI Greek olives, gigante beans, tomatoes, jalapeños, garlic, fresh herbs, lemon, white wine, grilled bread 23

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

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

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

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

## Raw

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

<sup>NEW</sup> GRILLED OYSTERS 2 WAYS\* Hot Crab & Shrimp 'Rockefeller' & Kimchi Reuben with Gruyère, pumpernickel breadcrumbs 24

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

<sup>NEW</sup> SCALLOP CRUDO\* Pickled honeycrisp apples, ginger, mint, citrus ponzu, fresno peppers, crunch chili oil 22

HAND CUT BEEF TARTARE\* <sup>GF</sup> Garlic, lemon, capers, shallots, horseradish aioli, gaufrette potatoes, cornichons, pickled onions, quail egg 23

## Salads

ADD ON: CHICKEN 8, 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>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 20

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

LOBSTER SALAD <sup>GF</sup> Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

<sup>NEW</sup> AUTUMN ORCHARD SALAD <sup>GF</sup> Honeycrisp apples, peaches, spaghetti squash, red onion, glazed pecans, pepitas, blue cheese, crispy prosciutto, creamy cider vinaigrette 21

## House Specialties

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN  
Coleslaw, macaroni & cheese, cheddar biscuit, sriracha honey 28

SMOKED BABY BACK RIBS  
Coleslaw, macaroni, Texas toast 34

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 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 23

PRIME RIB BENEDICT  
English muffin topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 23

BERKSHIRE HAM BENEDICT  
English muffin, Berkshire ham, poached egg, hashbrowns, hollandaise 20

NASHVILLE BENEDICT  
Crispy fried chicken thigh, poached eggs, Nashville Hot hollandaise, buttermilk biscuit, cucumber pickles, crispy hashbrowns 20

LUMP CRAB AND SHRIMP BENEDICT <sup>GF</sup>  
Poached eggs, lemon Dijon hollandaise, arugula salad, cherry tomatoes, red onion, balsamic 30

CORN BEEF HASH  
Corn beef, garlic, potato, onions, poached egg, ground mustard hollandaise, toast 20

COUNTRY HASH  
Bed of hashbrowns, mushrooms, onions, peppers, ham, mustard aioli, sunny side egg, toast 20

COWBOY STEAK HASH <sup>GF</sup>  
Potatoes, onions, black charro beans, pico de gallo, sunny side egg 23

## Sides

Coleslaw <sup>GF</sup> 6 | Hand Cut Fries Béarnaise <sup>GF</sup> 12 | Texas Toast 3

Bacon <sup>GF</sup> 6 | Hashbrowns <sup>GF</sup> 8

Birch's Blonde Ale & Bacon Mac & Cheese 12

## Soup

SMOKED CHEDDAR BEER CHEESE cup 7 | bowl 10

<sup>NEW</sup> PORK AND GREEN CHILI <sup>GF</sup> cup 8 | bowl 12

ADD ON: Warm baguette & salted butter 3

## Sandwiches

KRINKLE CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3. <sup>GF</sup>

DOUBLE SMASH BURGER House blend beef, white American cheese, pickles, Kewpie sauce 22

FRIED CHICKEN SANDWICH Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 19

TURKEY WILD RICE BURGER Muenster cheese, cranberry mayo, bibb lettuce, roasted tomato 22

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

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

'CUBAN' Ham, smoked pork, Swiss, Brie, kimchi, pickles, spicy aioli 22

## Tacos

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

<sup>NEW</sup> SEABASS <sup>GF</sup> Coconut crema, grilled pineapple, citrus slaw 22

<sup>NEW</sup> BEEF SHORT RIB 'BIRRIA' <sup>GF</sup> Four cheese, onion, cilantro, Birria sauce 20

PORK CARNITAS <sup>GF</sup> Cilantro jalapeño coleslaw, cotija cheese, onion, cilantro, avocado sauce 19

## Bowls

<sup>NEW</sup> SEARED SALMON BOWL Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, yum yum sauce 26

MEXICAN BOWL <sup>GF</sup> Choice of steak or chicken  
Black charro beans, rice, cotija cheese, pico de gallo, corn salsa, cilantro lime crema, avocado 24

## Flatbreads

GLUTEN FREE CRUST +4 <sup>GF</sup>

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

BRAISED LAMB & ARUGULA Goat cheese, red onion, arugula, shaved apple, jalapeño, Parmesan, balsamic 21

<sup>NEW</sup> PEPPERONI & MEATBALL Buratta, Ragu sauce, Parmesan, pesto, fried basil 20