



SMALL PLATES ✦ STARTERS

APPLEWOOD SMOKED WINGS®
Dry spice or Nashville hot, Roquefort dressing
8 wings 21

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

SMOKED BBQ RIB SNACK®
Baby back pork ribs, house BBQ sauce, homemade
potato waffle chips 18

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

WALLEYE WILD RICE CAKES
Lemon, house tartar sauce 23

LUMP CRAB & SHRIMP CAKE
Tapsco aioli 28

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

**CURBSIDE
TAKE OUT
952-473-7373**

FLATBREADS

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

PEPPERONI & MEATBALL
Buratta, Ragu sauce, Parmesan,
pesto, fried basil 20

MEALS FOR THE FAMILY

TACO COMBO Serves 4-6 55
Ancho Chili Seasoned Ground Beef & Cumin Lime
Chicken Crema, jalepeño slaw, lime, cojita cheese,
pico, cilantro lime rice, flour tortillas, tortilla chips,
guacamole

**FRIED CHICKEN & SMOKED BBQ BABY
BACK RIB COMBO** Serves 2-3 58
6 pieces fried chicken, 6 pieces bbq ribs, coleslaw,
Mexican corn, cheddar biscuits

BIRCH'S BURGER COMBO
4 individually wrapped Birch Burgers, house blend
beef, pickles, white American cheese & Kewpie sauce,
krinkle cut fries, coleslaw 72

'BUCKHORN' FRIED CHICKEN COMBO
8 pieces 46 | 16 pieces 90
Coleslaw, Mexican corn, cheddar biscuits

SMOKED BBQ RIB COMBO
Full rack, coleslaw, Mexican corn, cheddar biscuits 42

À LA CARTE SMOKED BBQ BABY BACK RIB RACK 32 | 10 PIECE CHICKEN BOX 40

SANDWICHES SERVED WITH KRINKLE CUT FRIES & COLESLAW | GLUTEN FREE BUN AVAILABLE

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

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

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

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

BEER BATTERED WALLEYE
Muenster cheese, cranberry mayo, bibb lettuce, roasted
tomato 22

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

ENTRÉES

Signature 'BUCKHORN' FRIED CHICKEN

Coleslaw, Mexican corn, cheddar biscuit, sriracha honey 25

GRILLED SALMON

Yukon Gold whipped potatoes, Swiss chard, bacon lardons, truffle beurre
blanc, fried leeks 39

BIRCH'S WALLEYE Choice of Herb Crusted or Broiled

Grilled asparagus, Yukon Gold whipped potatoes, house tartar sauce 38

SMOKED BBQ RIB DINNER

Coleslaw, macaroni & cheese, Texas toast 32

LOBSTER RISOTTO

Maine lobster, peas, roasted tomatoes, mushrooms, Parmesan 48



SHORT RIBS

Yukon Gold whipped potatoes, baby carrots, cipolini onions, horseradish
creme 44

CLASSIC BOLOGNESE

Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs 26

14 OZ. PRIME NY STRIP

Yukon Gold whipped potatoes, grilled asparagus, béarnaise sauce 52

6 OZ. FILET MIGNON

Yukon Gold whipped potatoes, grilled asparagus, béarnaise sauc 43

SALADS ADD ON: Chicken 6, Steak 12, Salmon 12

SUPPER CLUB WEDGE

Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons,
goldfish crackers, red wine vinaigrette 20

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado,
green goddess dressing 21

SIMPLE SALAD

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

GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons 21

LOBSTER SALAD® Avocado, shaved asparagus, frisée, edamame,
pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28

AUTUMN ORCHARD SALAD® Honeycrisp apples, peaches,
spaghetti squash, red onion, glazed pecans, pepitas, blue cheese, crispy
prosciutto, creamy cider vinaigrette 21

BOWL

SEARED SALMON BOWL Poached egg, kimchi, quinoa, avocado,
edamame, sesame seeds, nori, yum yum sauce 26

SOUP SMOKED CHEDDAR BEER CHEESE pint 10 | quart 15
PORK AND GREEN CHILI pint 12 | quart 18

SIDES

COLESLAW PER PINT® 8 | TOBIE'S SPUDS® 12

KRINKLE CUT FRIES® 10 | YUKON GOLD WHIPPED SPUDS® 9

4 CHEDDAR BISCUITS 8 | ROASTED WILD MUSHROOMS® 12

GRILLED ASPARAGUS® 12 | BIRCH'S BLONDE ALE & BACON MAC & CHEESE 12

DESSERT

CHOCOLATE STOUT CAKE

Salted caramel buttercream, vanilla bean ice cream, warm fudge sauce 19

PUMPKIN CHEESECAKE

Graham cracker crust, whipped cream 18

ALMOND JOY TRES LECHES CAKE

Chocolate ganache, toasted coconut, almonds 17

APPLE BREAD PUDDING

Vanilla ice cream, caramel sauce 18

KIDS MEAL SERVED WITH STEAK FRIES 7

CHICKEN BITES | KID'S BURGER | GRILLED CHEESE | MACARONI & CHEESE



CURBSIDE TAKE OUT

BREAKFAST

SERVED UNTIL 3PM DAILY

MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta,
maple syrup 15

LONG LAKE BREAKFAST

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

COUNTRY HASH

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

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

NASHVILLE BENEDICT

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

FRESH BEER

- MADE HERE -

BIRCH'S BLONDE ALE 4.5%

GOLDEN PROMISE BARLEY, NORWEGIAN KVEIK YEAST

HAZY IPA 6.4%

OATS, WHEAT, CITRA, SIMCOE, MOSAIC, EL DORADO HOPS

BLOOD ORANGE BERLINER WEISS 5.2%

KETTLE SOUR, WHEAT, BLOOD ORANGE

COFFEE CHOCOLATE GOLDEN ALE 6.2%

TRUE STONE DARK COFFEE, CHOCOLATE

ASK ABOUT OUR SEASONAL SPECIALTY BEERS

*ALL BIRCH'S BEER IS GLUTEN REDUCED

THC SELTZERS MADE AT BIRCH'S!

BIRCH'S THC SELTZER 25 OZ, 10MG THC \$15

-ALSO AVAILABLE TO GO-