



BRUNCH & LUNCH MENU

BIRCH'S BLOODY MARY

YOUR CHOICE OF:

*PRAIRIE ORGANIC VODKA

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CUCUMBER VODKA

*DILL AQUAVIT

\$12

BLOODY MARY BAR
SUNDAYS 10AM-2PM

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS
MIXED WITH
CHAMPAGNE \$12

BIRCH'S FRESH BEER BREWED HERE

05.31.24

*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

HOT CRAB & ARTICHOKE DIP Gruyère, Parmesan, grilled baguette 23
WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23
LUMP CRAB & SHRIMP CAKE® Tabasco Aioli 28
SAUTÉED CALAMARI Greek olives, gigante beans, tomatoes,
jalapeños, garlic, fresh herbs, lemon, white wine, grilled baguette 23
NEW! PEEL & EAT SHRIMP* Old Bay butter, cocktail sauce 26
SMOKED BBQ RIB SNACK® Baby back ribs, house BBQ sauce,
homemade potato waffle chips 18
NEW! BRISKET BURNT ENDS® House BBQ sauce, homemade waffle
chips 18
APPLEWOOD SMOKED WINGS® Dry spice or Nashville hot,
Roquefort dressing 21
NEW! HOUSEMADE FRITES® Béarnaise sauce 14
NEW! STEAMED CLAMS 1 lb. Littleneck clams, Birch's Blood Orange
Berliner Weiss, garlic, cherry tomatoes, lardons, grilled baguette 21
NEW! ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant
& zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper
oil, parsley, grilled pita 16

RAW

FRESH OYSTERS*® [EAST & WEST COAST] Horseradish, mignonette,
cocktail sauce MKT
JUMBO SHRIMP COCKTAIL*® Chilled shrimp, horseradish, cocktail
sauce 25
NEW! HAND CUT BEEF TARTARE*® Garlic, lemon, capers, shallots,
horseradish aioli, cornichons, pickled onions, quail egg, homemade
waffle chips 23
NEW! CEVICHE* Shrimp, grouper, cherry tomatoes, cucumbers,
Serrano pepper, red onion, red pepper, cilantro, corn chips 23
NEW! TUNA POKE* Raw Big-Eye Tuna, wakami seaweed, avocado,
serrano, ponzu, yum-yum sauce, homemade waffle chips 26

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® 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® Avocado, shaved asparagus, frisée, edamame,
pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli 28
NEW! CORN AREPA SALAD® Grilled jumbo shrimp, lardons, cherry
tomato, red onion, cotija, avocado, baby greens, cilantro lime crema,
citrus vinaigrette 24

SOUP

NEW! MANHATTAN CLAM CHOWDER® cup 8 | bowl 12
SMOKED CHEDDAR BEER CHEESE cup 7 | bowl 10

ADD ON: Warm baguette & salted butter 4

BRUNCH

LONG LAKE BREAKFAST

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

MALTED BUTTERMILK PANCAKES

Lemon whipped ricotta, maple syrup 15

NEW! PEANUT BUTTER & JELLY FRENCH TOAST
Bourbon flamed bananas, crumbled bacon 18

NEW! CHICKEN N' WAFFLES

Fried chicken, cheddar, bacon, 2 eggs over easy, hot honey 21

HUEVOS RANCHEROS®

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

STEAK & EGGS

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

NEW! SHRIMP & GRITS®

Sautéed jumbo shrimp, poached eggs, chorizo,
creamy grits, Cajun sauce 26

CORNED 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®

Potatoes, onions, black charro beans, pico de gallo, sunny side egg 23

NEW! AREPA BENEDICT®

Smoked brisket, poached egg, cojita, cilantro hollandaise,
hashbrowns 20

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs,
lemon dijon hollandaise sauce, arugula salad 25

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,
crispy hashbrowns, hollandaise 21

LUMP CRAB AND SHRIMP BENEDICT®

Poached eggs, lemon Dijon hollandaise, arugula salad,
cherry tomatoes, red onion, balsamic 32

JUMBO CAMEL PECAN CINNAMON ROLL 12

SIDES

Birch's Hashbrowns® 8 | White Cheddar Grits 8 | Bacon® 6

Coleslaw® 6 | Sourdough 3

Birch's Blonde Ale & Bacon Mac & Cheese 14

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN

Coleslaw, corn salsa, cheddar biscuit, sriracha honey 30

SMOKED BABY BACK RIBS

Coleslaw, corn salsa, grilled sourdough 36

WISCONSIN FISH FRY

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

SANDWICHES

KRINKLE CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3.®

SMASH BURGER Double burger, white American cheese, pickles,
Kewpie sauce 23

NEW! LOBSTER SMASH BURGER Single burger, buttered lobster,
bacon, four cheese sauce 28

FRIED CHICKEN SANDWICH Buttermilk brined chicken thighs,
cilantro jalapeño slaw, cucumber pickles, tzatziki, Nashville hot
and corn salsa 21

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

TACOS

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

NEW! GROUPER® Red cabbage slaw, cilantro, avocado salsa verde 22

NEW! BRISKET® Corn salsa, cotija, guajillo chili sauce 21

BOWLS

NEW! SEARED AHI TUNA BOWL Poached egg, kimchi, quinoa,
avocado, edamame, sesame seeds, nori, yum yum sauce 26

NEW! FRIED CHICKEN BOWL Ancient grains, corn salsa, red
cabbage slaw, pickled cucumbers & red onions, cilantro lime
crema, honey sriracha 23

MEXICAN BOWL® *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®

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

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

NEW! BURATTA & PEPPERONI Ragu sauce, Parmesan, fried basil 20