



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
Tbsco aioli 28

ROASTED GARLIC HUMMUS
Whipped feta, grilled eggplant & zucchini, cherry tomatoes,
kalamata olives, lemon, walnut pepper oil, parsley, grilled pita 16

**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

BURATTA & PEPPERONI
Ragu sauce, Parmesan,
fried basil 20

MEALS FOR THE FAMILY

TACO COMBO Serves 4-6 55
Ancho Chili Seasoned Ground Beef & Cumin Lime
Chicken Crema, jalapeño 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,
corn salsa, cheddar biscuits

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

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, corn salsa, cheddar biscuits

SMOKED BBQ RIB COMBO

Full rack, coleslaw, corn salsa, cheddar biscuits 42

SANDWICHES

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

DOUBLE SMASH BURGER
House blend beef, white American cheese, pickles,
Kewpie sauce 23

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

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 21

BEER BATTERED WALLEYE

Kimchi Napa slaw, lemon aioli on a hoagie 26

ENTRÉES

Signature 'BUCKHORN' FRIED CHICKEN

Coleslaw, macaroni & cheese, cheddar biscuit, sriracha honey 30

KVARØY ARCTIC SALMON

®

Ancient grains, asparagus mushroom sherry sauce 39

BIRCH'S WALLEYE

 Choice of Herb Crusted or Broiled

Grilled asparagus, Yukon Gold whipped potatoes, house tartar sauce 40

SMOKED BBQ RIB DINNER

Coleslaw, corn salsa, Texas toast 36

LINGUINI & CLAMS

Steamed Littleneck clams, lardons, white wine, garlic, cream 32



BRISKET ENTRÉE

Homemade frites, coleslaw, BBQ sauce, grilled sourdough 32

CLASSIC BOLOGNESE

Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs 30

14 OZ. PRIME NY STRIP

®

Yukon Gold whipped potatoes, grilled asparagus, béarnaise sauce 54

6 OZ. FILET MIGNON

®

Yukon Gold whipped potatoes, grilled asparagus, béarnaise sauce 45

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

CORN AREPA SALAD® Grilled jumbo shrimp, lardons, cherry tomato,
red onion, cotija, avocado, baby greens, cilantro lime crema, citrus
vinaigrette 24

SOUP SMOKED CHEDDAR BEER CHEESE pint 10 | quart 15

MANHATTAN CLAM CHOWDER pint 12 | quart 18

BOWLS

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

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

SIDES

COLESLAW PER PINT® 8 | KRINKLE CUT FRIES® 10 | WHIPPED POTATOES® 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

KEY LIME CHEESECAKE

Graham cracker crust, whipped cream 18

ALMOND JOY TRES LECHES CAKE

Chocolate ganache, toasted coconut, almonds 17

KIDS MEAL

 SERVED WITH KRINKLE CUT FRIES 7

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



CURBSIDE TAKE OUT

BREAKFAST

SERVED UNTIL 3PM DAILY

MALTED BUTTERMILK PANCAKES

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 25

PRIME RIB BENEDICT

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

BERKSHIRE BENEDICT

English muffin, Berkshire ham, poached egg, crispy hashbrowns, hollandaise 21

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-