



LUNCH MENU

BIRCH'S BLOODY MARY

YOUR CHOICE OF:

- *PRAIRIE ORGANIC VODKA
 - *PRAIRIE ORGANIC CUCUMBER VODKA
 - *DILL AQUAVIT
- \$12

BLOODY MARY BAR

SUNDAYS 10AM-2PM

PINT GLASS YOURS TO KEEP
\$18

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS
MIXED WITH CHAMPAGNE \$12

*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.

10.24.24

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 ^{GF} Tabasco Aioli 28

^{NEW} CHARCUTERIE BOARD Artisan meats and cheeses, apple chutney, housemade pickles, lavash crisps, candied nuts, fresh fruit 21

^{NEW} PURPLE SAVORY CLAM 'FRITES' ^{GF} Saffron rouille, bacon lardons, garlic, lemon, Birch's Blonde Ale 23

SMOKED BBQ RIB SNACK ^{GF} Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

^{NEW} POLPETTE 3 Jumbo meatballs, ragu sauce, Burrata cheese, Parmesan, pesto, grilled bread 21

APPLEWOOD SMOKED WINGS ^{GF} Dry spice or Nashville hot, Roquefort dressing 21

^{NEW} SCALLOP & SHORT RIB SLIDERS Horseradish & chive crema 23

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

^{NEW} ELLSWORTH CHEESE CURDS Nashville hot sauce, bread & butter pickles 14

RAW

FRESH OYSTERS* ^{GF} [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

^{NEW} JUMBO SHRIMP COCKTAIL* ^{GF} Chilled shrimp, horseradish, cocktail sauce 25

^{NEW} CARPACCIO* Arugula, Parmesan, truffle aioli, crispy capers, grilled baguette, rye bread rounds 22

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 10

GATHERER SALAD ^{GF} 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

^{NEW} PANZANELLA SALAD Toasted bread croutons, burrata, grape tomatoes, kalamata olives, red onion, radish, lemon dijon vinaigrette 18

^{NEW} LONG LAKE CAESAR Chopped romaine hearts, black olives, boiled shrimp, artichokes, hearts of palm, grape tomatoes, red onion, shaved Parmesan, hard-boiled egg, sourdough croutons, Buttermilk Caesar vinaigrette 24

SOUP

^{NEW} SHORT RIB & CABBAGE BORSCHT ^{GF}

Horseradish crema, chives cup 8 | bowl 12

BIRCH'S BLONDE BEER CHEESE Popcorn cup 7 | bowl 10

BREAKFAST

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

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, hashbrowns, hollandaise 21

LUMP CRAB AND SHRIMP BENEDICT ^{GF}

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

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

SIDES

Birch's Hashbrowns ^{GF} 8

Birch's Blonde Ale & Bacon Mac & Cheese 14

Bacon ^{GF} 6 | Coleslaw ^{GF} 6 | Sourdough 3

TACOS

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

^{NEW} FRIED WALLEYE Citrus slaw, avocado, cotija, chipotle aioli 22

^{NEW} SHORT RIB 'BIRRIA' ^{GF} 4 cheeses, onions, cilantro, Birria sauce 20

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED 1/2 CHICKEN

Coleslaw, charro beans, cheddar biscuit, sriracha honey 30

SMOKED BABY BACK RIBS

Coleslaw, charro beans, grilled sourdough 36

WISCONSIN FISH FRY

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

SANDWICHES

HAND CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3. ^{GF}

^{NEW} SMASH BURGER Double burger, white American cheese, pickles, Kewpie sauce 23

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

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

^{NEW} HOT CORNED BEEF Ground mustard mayo, coleslaw, Muenster cheese, Pumpernickel 24

BOWLS

^{NEW} SEARED SALMON 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

MEXICAN BOWL ^{GF} 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 ^{GF}

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

^{NEW} BBQ CHICKEN BBQ sauce, roasted corn, spicy Fresno peppers, red onion, 4 cheese blend, chili lime crema 21

^{NEW} PEPPERONI & MEATBALL Buratta, ragu sauce, Parmesan, pesto, fried basil 20