



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

PINT GLASS YOURS TO KEEP

\$16

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS
MIXED WITH CHAMPAGNE \$13

*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.

10.14.25

SMALL PLATES & STARTERS

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

ELLSWORTH CHEESE CURDS Nashville hot sauce 14

SMOKED BBQ RIB SNACK GF Baby back ribs, house BBQ sauce,
homemade potato waffle chips 19

APPLEWOOD SMOKED WINGS GF Dry spice or Nashville hot,
Roquefort dressing 22

ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant &
zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil,
parsley, grilled pita 18

NEW CRISPY CHICKEN LOLLIPOPS Birch's spiced drumsticks, sriracha
ranch 18

NEW CRAB & ARTICHOKE DIP Parmesan, grilled baguette 25

HOUSEMADE FRITES GF Béarnaise 15

NEW POLPETTE Jumbo meatballs, Ragu, Burrata, Parmesan, pesto,
grilled bread 23

NEW BRUSSELS SPROUTS GF Honey sriracha, fresno peppers, bleu
cheese, glazed pecans 21

NEW BURRATA Squash, arugula, red onions, lemon oil, balsamic glaze,
pepitas GF 23

RAW

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

JUMBO SHRIMP COCKTAIL GF Chilled shrimp, horseradish, cocktail
sauce 25

NEW STEAK TARTARE* Quail egg, Dijon, shallots, capers, cornichons,
pumpernickel 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 12

GATHERER SALAD Mixed greens, quinoa, goat cheese, red onions,
pistachios, avocado, green goddess dressing GF 22

SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons,
goldfish crackers, red wine vinaigrette, Roquefort dressing 21

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

TUSCAN CHOPPED GF Iceberg and radicchio, chickpeas, hard boiled
egg, Kalamata olives, cherry tomatoes, cucumbers, celery, red onion,
prosciutto, pepperoncini, shredded mozzarella, creamy lemon
vinaigrette 20

BRUNCH

LONG LAKE BREAKFAST*

2 eggs your way, 2 strips of bacon, hot links,
crispy hashbrowns, toast or cheddar biscuit 20

MALTED BUTTERMILK PANCAKES

Lemon whipped ricotta, maple syrup 15

NEW CHALLAH FRENCH TOAST

Caramelized apples, maple glazed pecans, whipped cream 18

CHICKEN N' WAFFLES

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

HUEVOS RANCHEROS GF

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

CORNED BEEF HASH

Corn beef, garlic, potato, onions, poached eggs,
ground mustard hollandaise, toast 20

COUNTRY HASH

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

COWBOY STEAK HASH GF

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

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 eggs*,
crispy hashbrowns, hollandaise 21

JUMBO CARAMEL PECAN CINNAMON ROLL 12

SIDES

BIRCH'S HASHBROWNS GF 8 | BACON GF 8

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

COLESLAW GF 9 | SOURDOUGH 3

HOUSE SPECIALTIES

SIGNATURE 'BUCKHORN' FRIED 1/2 CHICKEN

Coleslaw, mac & cheese, cheddar biscuit, sriracha honey 32

SMOKED BABY BACK RIBS

Coleslaw, mac & cheese, grilled sourdough 40

WISCONSIN FISH FRY

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

SOUP

NEW FRENCH ONION bowl 14

NEW WALLEYE & WILD RICE CHOWDER cup 9 | bowl 12

ARTISAN BREADS Daily breads, salted grass-fed butter, olive oil
dipping sauce 10

SANDWICHES

HAND CUT FRIES & COLESLAW.

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

SMASH BURGER Double burger, white American cheese,
pickles, Kewpie sauce 24

NASHVILLE FRIED CHICKEN Fresh pickles, coleslaw, lemon
aioli, brioche bun 23

NEW PORK SCHNITZEL Mustard mayo, red cabbage slaw, pickles,
brioche bun 24

NEW CORNED BEEF STACK Mustard mayo, coleslaw, Muenster,
pumpernickel 24

TACOS

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese,
cilantro-lime crema 20

NEW FRIED WALLEYE Citrus slaw, avocado, cotija, chipotle crema 22

NEW BEEF SHORT RIB 'BIRRIA' 4 cheese, cilantro, onions,
Birria sauce GF 22

FLATBREADS

GLUTEN FREE CRUST +4

TRUFFLE MUSHROOM Roasted garlic cream, Gouda,
mozzarella, fontina, Parmesan, truffle oil 20

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

NEW MEATBALL & PEPPERONI Ragu, 4 cheese, pesto sauce 23

NEW LOBSTER MAC & CHEESE Bacon 32

BOWLS

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

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