



LUNCH MENU

BIRCH'S BLOODY MARY

YOUR CHOICE OF:

*PRAIRIE ORGANIC VODKA

*PRAIRIE ORGANIC CUCUMBER VODKA

*DILL AQUAVIT

\$13

BLOODY MARY BAR

SUNDAYS 10AM-2PM

PINT GLASS YOURS TO KEEP

\$18

BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS,
OJ, 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.

05.28.26

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

CRAB & ARTICHOKE DIP Parmesan, grilled baguette 25

HAND CUT FRITES GF Béarnaise 15

NEW 1 LB. PEEL & EAT SHRIMP Old Bay butter, sourdough, cocktail sauce 26

NEW BRISKET BURNT ENDS GF House BBQ sauce, homemade waffle chips 20

NEW 1 LB. STEAMED MUSSELS Creamy garlic sauce, smoked bacon, lemon, parsley 23

RAW

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

NEW SHRIMP & SNOW CRAB COCKTAIL GF Horseradish, lemon, salsa verde 32

NEW GRILLED OYSTERS ROCKEFELLER Herb butter, Parmesan, bread crumbs, lemon 19

NEW SEAFOOD CEVICHE GF Grouper, shrimp, mussels, citrus, tomatoes, jalapeños, avocado, tortilla chips 28

NEW BEEF TARTARE* GF Chimichurri, Parmesan, lemon, arugula, sea salt, quail egg 28

SALADS

ADD ON: CHICKEN 8, STEAK 12, GRILLED SHRIMP 13

SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes, black olives, croutons, choice of dressing 12

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

LONG LAKE CAESAR Shrimp, black olives, artichokes, hearts of palm, tomatoes, red onion, Parmesan, egg, croutons, buttermilk Caesar dressing 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

NEW CRAB LOUIE GF Iceberg lettuce, chives, tarragon, lemon, remoulade, avocado, hard boiled egg, bacon, tomato, celery salad 36

BREAKFAST

LONG LAKE BREAKFAST*

2 eggs your way, 2 strips of bacon, hot links, crispy hashbrowns, toast or cheddar biscuit 21

MALTED BUTTERMILK PANCAKES

Lemon whipped ricotta, maple syrup 15

WALLEYE BENEDICT

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

NEW LONDON BROIL BENEDICT

English muffin, shaved flank steak, two poached eggs*, crispy hashbrowns, horseradish hollandaise 23

BERKSHIRE HAM BENEDICT

English muffin, Berkshire ham, poached eggs*, hashbrowns, hollandaise 21

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

SIDES

BIRCH'S HASHBROWNS GF 8 | BACON GF 8 | COLESLAW GF 9

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14 | SOURDOUGH 3

NEW TRUFFLE CREAMED CORN Jalapeño, Parmesan 14

NEW CILANTRO LIME RICE & BLACK BEANS GF 12

TACOS

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

NEW GRILLED GROUPEL GF Citrus slaw, avocado, cotija, chipotle crema 23

NEW CARNE ASADA GF Caramelized onions, salsa roja, cotija 22

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

STEAK FRITES*GF

Creekstone Farms Flat Iron steak, hand cut fries, béarnaise sauce 44

SOUP

NEW SUMMER GAZPACHO GF Avocado, tomato, cucumber, red onion, pickled Fresnos, cilantro crema cup 9 | bowl 12

WALLEYE & WILD RICE CHOWDER Tobasco cup 9 | bowl 12

SANDWICHES

HAND CUT FRITES & COLESLAW.
SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3.

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

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

NEW LONDON BROIL Shaved flank steak, creamy horseradish, sautéed mushroom, caramelized onions 26

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 PEPPERONI & BURRATA Ragu, 4 cheese, pesto, fried basil 23

BOWLS

NEW GRILLED SHRIMP BOWL Poached egg*, kimchi, quinoa, avocado, edamame, sesame seeds, nori, ponzu, cilantro, yum yum sauce 28

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