LUNCH MENU

FALL 2026

FEATURED LIBATIONS

BIRCH'S BLOODY MARY
YOUR CHOICE OF:
*PRAIRIE ORGANIC VODKA
*PRAIRIE ORGANIC CUCUMBER VODKA
*DILL AQUAVIT
$13

BLOOD ORANGE BEERMOSA
BLOOD ORANGE BERLINER WEISS, OJ, CHAMPAGNE **$13**

SOUP

NEW **FRENCH ONION** Caramelized onion, Gruyère cheese, garlic crouton **bowl 12**

BIRCH'S BLONDE ALE BEER CHEESE Bacon, popcorn **cup 8 | bowl 10**

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

BOWLS

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**

*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.

10.22.26

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 **19**

CRAB & ARTICHOKE DIP Parmesan, grilled baguette **25**

HAND CUT FRITES GF Béarnaise **15**

NEW **POLPETTE JUMBO MEATBALLS** Ragu, Burrata, Parmesan, pesto, grilled bread **24**

NEW **SAUTÉED BRUSSELS SPROUTS** Kimchi, cotija, ponzu, bonito flakes, togarashi **22**

NEW **CORN 'RISOTTO'** GF Fresh corn, olive oil, shallots, wine, cream, Parmesan **18**

NEW **ROASTED CAULIFLOWER GRATIN** GF Gruyère, truffle oil, Parmesan, shallots, cream **18**

RAW

FRESH OYSTERS* GF [East & West Coast] Horseradish, mignonette, cocktail sauce **MKT**

NEW **SHRIMP COCKTAIL** GF Horseradish, lemon, cocktail sauce **28**

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

NEW **OCTOPUS CARPACCIO** GF Citrus mignonette, eggplant tomato compote, caviar, black salt, toasted pumpernickel **21**

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

SALADS

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

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 **HOUSE SMOKED TROUT SALAD** GF Beets, crispy potatoes, tomato, radishes, watercress, arugula, pickled onions, white balsamic, pepitas, horseradish cream, poached egg **24**

BREAKFAST

LONG LAKE BREAKFAST*
2 eggs your way, 2 strips of bacon, hot links, crispy hashbrowns, toast or cheddar biscuit **22**

MALTED BUTTERMILK PANCAKES
Lemon whipped ricotta, maple syrup **16**

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

NEW **SHORT RIB BENEDICT**
English muffin, short ribs, two poached eggs*, crispy hashbrowns, horseradish hollandaise **25**

NEW **LOBSTER BENEDICT**
English muffin, poached lobster tail, spinach, tarragon, lemon hollandaise **36**

BERKSHIRE HAM BENEDICT
English muffin, Berkshire ham, poached eggs*, hashbrowns, hollandaise **21**

CORNED BEEF HASH
Corned beef, garlic, potato, onions, poached eggs, ground mustard hollandaise, toast **21**

COUNTRY HASH
Bed of hashbrowns, mushrooms, onions, peppers, ham, mustard aioli, sunny side eggs, toast **21**

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

WHITE CHEDDAR GRITS GF 8

NEW **SAUTÉED BUTTON MUSHROOMS** GF Shallots, butter, herbs **13**

TACOS

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

NEW **BEEF SHORT RIB 'BIRRIA'** GF 4 cheese, cilantro, onions, Birria sauce **23**

NEW **FRIED WALLEYE** Citrus slaw, avocado, cotija, chipotle crema **23**

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 frites, house tartar sauce, coleslaw **25**

STEAK FRITES* GF
Creekstone Farms Flat Iron steak, hand cut frites, béarnaise sauce **45**

SANDWICHES

HAND CUT FRITES & 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 **TURKEY WILD RICE BURGER** Lettuce, tomato, Muenster, green goddess **24**

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

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 & MEATBALL** Burrata, Ragu, four cheese blend, pesto, fried basil **23**

PASTA

GLUTEN FREE PENNE +4

CLASSIC BOLOGNESE Beef, veal & pork sauce, Burrata, Rigatoni pasta, Parmesan, breadcrumbs **36**

NEW **SPAGHETTI E POLPETTE** Two jumbo meatballs, Ragu, Parmesan, grilled bread **29**