

## FIRST BITES

**Crunchy Farm Vegetables** | Carrot Miso Dip | Kale Oil | Mixed Seeds 14

**Ramp-Cured Steelhead Trout Tartare** | Charred Cucumber Broth  
Jerry's Daikon | Persian Cucumber | Matt's Shiso 21

**Charred Beef Carpaccio** | Aidan's Ramps | Jasper Hill Bayley Hazen  
Matt's Mizuna | Lynn's Mustard Flowers 18

**Shaved Fennel & Celery Root Salad** | Dunbarton Blue Cheese  
Chermoula | Toasted Walnuts 17

**Wood-Roasted Maitake** | This Morning's Ricotta | Cindy's Farm Egg  
Our Chili Crisp 17

**Ember-Roasted Shrimp** | Red River Coriander | Jerry's Garlic 19

**Lynn's Marinated Beets** | Persian Cucumber | Poached Rhubarb  
Goat Cheese Dressing | Matt's Holy Basil 17

## FARM EGG PASTAS | MEADOWLARK GRAINS

**Fazzoletti** | Sakura Pork Ragu | Wild Spring Onions | Aidan's Ramps  
Urfa Chili | Lemon | Matt's Holy Basil 19

**Ricotta-Filled Pasta** | Jerry's Garlic | Arugula | Toasted Walnut | Jalapeño  
Wisconsin Parmesan 19

**Garlic Focaccia** | This Morning's Ricotta | Rye Revival Rye  
Jerry's Carrots 12

**Grilled Flatbread** | Green Garlic Zhoug | Aidan's Ramps | Cured Pork  
Pickled Lemon Zest | Lynn's Overwintered Spinach 12

## WOOD FIRED

**Chicken Under a Brick** | Buttermilk Dressing | Jerry's Kale-Rabe  
Aidan's Ramps | Pickled Hon-Shimeji | Focaccia Croutons 31  
*Chardonnay | Val de Mer | 2021 | Bourgogne | France 22*

**Ember-Roasted Walleye** | Grilled Celeriac & Crispy Salsify | Aidan's Ramps  
Smoked Oyster Aioli | Lynn's Overwintered Spinach 39  
*Romorantin | François Cazin | 2021 | Cour-Cheverny | France 18*

**Wood-Roasted Pork Chop** | Meadowlark Rye Spätzle | Jerry's Sunchokes  
Wood-Roasted Broccolini | Our Chili Crisp 41  
*Mantonegro, Merlot | Ca'n Verdura | Negre | 2021 | Mallorca | Spain 18*

**Contramar-Inspired Fish** | Poblano & Fermented Squash  
Smoked Carrot Salsa | Wild Mountain Cumin Aioli | Our Tortillas 32  
*Hondarrabi Zuri | Uriondo | Txakolina | 2022 | Bizkaiko Txakolina | Spain 15*

**Birch Burger** Available Only in The Bar Room

## OUR TEAM

Chef/ Owner - Kyle Knall  
General Manager - Jeff Cleveland  
Chef de Cuisine - Zach Castillo  
Pastry Chef - Ariel Welch  
Sous Chef - Aaron Blazek  
Sous Chef - Miles Thomas  
Lead Bartender - Stevie Ruiz





## TASTING MENU

86

Wine Pairings 66

### CANAPÉ

#### **Ramp Tortilla Española | Foie Gras Tart**

Champagne | Waris-Hubert | Lilyale Brut  
Champagne Grand Cru | France

#### **Tuna Tostada | Jalapeño | Lime | All the Herbs**

Chenin Blanc | Château d'Épiré | Cuvée Spéciale  
2022 | Savennières | France

#### **Minestrone | Spring Vegetables Crispy Chicken Wing | Our Focaccia**

Hondarrabi Zuri | Uriondo | Txakolina  
2022 | Bizkaiko Txakolina | Spain

#### **Grilled Walleye | Asparagus | Tarragon | Farm Egg Sabayon**

Romorantin | François Cazin  
2021 | Cour-Cheverny | France

#### **Spaghetti | Rams | WI Parmesan | Black Pepper Cured Pork**

Trousseau Noir | Maison Noir | Bastardo Jackson  
2022 | Willamette Valley | Oregon

#### **Dry-Aged Duck | Rhubarb | Jerry's Baby Leeks | Turnips**

Pinot Noir | Domaine Girard | La Garenne  
2020 | Sancerre | France

#### **Pavlova | Rhubarb | Plum Blossom**

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