

FIRST BITES

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

Steelhead Trout Crudo | Chilled Celery Broth | Daikon
Persian Cucumbers | Jalapeño | Matt's Holy Basil 21

Charred Beef Carpaccio | Aidan's Ramps | Jasper Hill Bayley Hazen
Matt's Mizuna 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 | Jamie's Miner's Lettuce
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
Silk 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
Wood-Roasted Maitake 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 | Pistachio Salsa | Crème Fraiche | Jerry's Carrots
Charred Cabbage | Aidan's Ramps 31
Chardonnay | Val de Mer | 2021 | Bourgogne | France 22

Ember-Roasted Walleye | Jerry's Celeriac | Crispy Salsify | Aidan's Ramps
Smoked Oyster Aioli | Lynn's Overwintered Spinach 39
Grenache Gris | Domaine de Fontsaite | Gris de Gris | 2023 | Corbières | France 16

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 14

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 65

CANAPÉS FROM OUR FARM

Lamb Tart | Nasturtium | Cured Coppa

Sekt | Fitz-Ritter | Extra Trocken | 2021 | Pfalz | Germany

Walleye Tostada | Fermented Cabbage | Jalapeno | Lime

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

Spring Allium Soup | Grilled Short Rib Skewer Ember-Roasted Leek

Grenache Gris | Domaine de Fontsaite | Gris de Gris
2023 | Corbières | France

Hot Smoked Steelhead | Crème Fraîche Marinated Cucumber | Charred Cilantro

Cortese | La Colombera | Bricco Bartolomeo
2022 | Colli Tortonesi | Italy

Ricotta Cavatelli | Lynn's Overwintered Spinach Norwich Meadows Sweet Chili Flake Wisconsin Parmesan

Chardonnay | Val de Mer | 2021 | Bourgogne | France

Wood-Roasted Pork Chop | Belgian Endive | Rhubarb Pickled Green Garlic | Jerry's Turnips

Mantonegro, Merlot | Ca'n Verdura | Negre
2021 | Mallorca | Spain

Pistachio Cake | Ricotta Ice Cream | Ground Cherries

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