

Dinner

Small

Steelhead Trout Crudo | Granny Smith Apple | Radish | Lime 13

Grilled Garlic Focaccia | Wood Roasted Shishito Peppers | Fresh Ricotta 9

Crunchy Farm Vegetables | Carrot Miso Dip | Roasted Kale Oil | Mixed Seeds 12

Beef Tartare | Roasted Beets | Sour Cream | Grilled Sourdough | Horseradish 14

Thinly Sliced Green Tomatoes | Grilled Croutons | Salsa Verde | Pickled Ramp Dressing 14

Marinated Honeynut Squash | Charred Peppers | Grilled Kale | Blue Cheese 13

Wood Roasted Carrots | Garlic Yogurt | Heirloom Peppers | Sunflower & Bacon Crumble 12

Farm Egg Pasta

Slow Roasted Duroc Pork Ragu | Pappardelle | Roasted Kale | Pickled Banana Peppers 17

Broccoli Rabe & Ricotta Filled Pasta | Brown Butter | Lemon Zest | Silk Chili 16

Wood Fire

Contramar Inspired Fish | Tomatillo Salsa | Dragon Beans | Garden Herbs 27

Dry Reisling | Leth Klassik | 2018 | Austria 13

Chicken Under A Brick | Celery Root | Brussels Sprouts | Waukesha Co. Apples 26

Pinot Noir | Woodenhead | Russian River Valley | 2015 | California 21

Lightly Smoked Steelhead Trout | Potato Leek Broth | Crushed Potato | Grilled Swiss Chard 25

Stone Bank Farm Lamb* | Sunchoke | Braised Carrots | Roasted Cauliflower 31

Join us for Brunch!

Weekends 10am - 2pm

Executive Chef-Kyle Knall | Chef De Cuisine-Zach Nelsen

birch

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 8+ have an 18% gratuity added to the bill.

House Cocktails

Autumn Margarita 13

Plum | Espolon Reposado | Dry Curacao | Thyme

Fig Manhattan 14

Bourbon | Black Mission Fig | Vermouth | Cinnamon

Rosemary Collins 13

Prairie Organic Gin | Rosemary | Lemon | Seltzer

Birch Old Fashioned 13

Bourbon | Demerara | Door County Cherry | Cardamom

Apple Cider Mojito 12

Barthel Family Honeycrisp | Plantation Rum | Lime | Mint

Wine by the Glass

Champagne and Sparkling

Brut Cava | Azimut | Spain 13

Champagne | Gaston Chiquet | Tradition Premier Cru | France 24

Sparkling Pinot Noir Rose | Planet Oregon | 2020 | Willamette Valley 15

White

Gruener Veltliner | Bauer "Schplink!" | 2019 | Austria 9

Riesling | Peter Lauer Barrel X | 2020 | Germany 16

Sauvignon Blanc | Gaspard | 2019 | France 14

Macabeo | Bodegas Frontonio "Microcosmico" | 2020 | Spain 15

Chardonnay | Isabelle et Denis | Petit-Chablis | 2018 | France 17

Skin Contact

Rose | Cavalchina Bardolino Chiaretto | 2020 | Italy 11

Orange | Tezva | Crazy Amber | 2019 | Georgia 13

Red

Gamay | Lapierre Raisins | Chilled Beaujolais | 2019 | France 12

Natural Valdiguie | Broc Cellars "Got Grapes" | Berkeley, California 13

Syrah | Martin Clerc | Northern Rhone 12

Cabernet | Matthew Fritz | North Coast | 2018 | California 13

Garnacha | La Comarcal Delmoro | 2019 | Spain 14

Malbec | Chateau du Cayrou | 2015 | Cahors, France 16

Beer

P3 Pilsner 7

16oz can | Phase Three | Lake Zurich, IL

Sun City Dry Hopped Lager 8

16oz can | More Brewing Co | Huntley, IL

Passion Fruit Guava Hill Sour 9

16oz can | Southern Grist | Nashville, TN

Set List New England IPA 9

16oz can | Eagle Park | Milwaukee, WI

DDH All Pixel Everything Double IPA 10

16oz can | P3 & Other Half | Brooklyn, NY

Pressed Caramel Macchiato Porter 12

16oz can | Phase Three | Lake Zurich, IL

Humble Bumble Hard Seltzer 8

12oz can | Humble Forager | Waunakee, WI

Oktoberfest Marzen 8

16oz can | More Brewing | Huntley, IL

