

Small

Beet Yogurt | Toasted Cashews | Bee Pollen 9

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

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

Steel Head Trout Crudo | Granny Smith Apple |
Radish | Lime

Grilled Focaccia | Whipped Ricotta |
Market Apple 9

Chocolate Croissant 6

Large

Birch Breakfast | Roasted Potatoes | Farm Eggs* |
Crispy Smoked Bacon | Grilled Focaccia 16

Grilled Avocado | Smoked Salmon | Buttermilk
Dressing | Crunchy Seeds | Grilled Bread 17

Creamy Wisconsin Polenta | Braised Duroc Pork |
Salsa Verde | Jalapeño | Poached Farm Eggs* 18

Ember Roasted Carrot Sandwich | Pickled Peppers
Fried Farm Egg* 14
+ Grilled Bacon 18

Birch Benedict | Buttered Croissant | Country Ham
Black Lime Hollandaise* 17

birch

Join us for Happy Hour
Wednesday thru Saturday 4-6pm

Executive Chef-Kyle Knall | Sous Chef-Zach Nelsen

*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.

Cocktail

Bloody Mary | Garden Tomato | Northern Oasis
Vodka | Bacon | Farm Vegetables 12

Mimosa | Fresh Squeezed Orange Juice |
Sparkling 11

French 75 | Fresh Lemon | Prairie Gin | Sparkling 11

Morning Margarita 13
Apple | Reposado | Thyme | Salt

El Pearidente 13
Pear | Plantation Aged Rum | Dolan Blanc

Wonderstate Coffee

Brewed 3

Japanese Iced Coffee 4

Latte 4

Cappuccino 4.5

Mocha 4.5

Beer

Southern Grist Passion Fruit Guava Sour 9

More Dry Hopped Lager 8

P3 Pils American Pilsner 7

DDH All Pixel Everything IPA 10

Breakfast Wine

You can't drink all day if you don't start in the morning.

Sparkling

Planet Oregon | Sparkling Pinot Noir Rose 15

Azimut Brut Cava | 2020 | Italy 13

White

Bauer "Schplink!" | Gruner Veltliner 9

Lauer "Barrel X" | Riesling 16

Microcosmico | Macabeo 14

Pommier et Denis Petit Chablis | Chardonnay 17

Rose and Orange

Calvachina Chiacetto | Rose | 2020 | Italy 11

Tezza | Crazy Amber | Orange | 2019 | Georgia 13

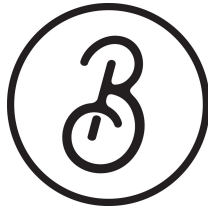
Red

Broc Cellars | Got Grapes | Valdiguie | California 13

La Comarcal Delmoro | Garnacha | 2019 | Spain 14

Cayrou Cahors | Malbec | 2015 | France 16

Ministry of the Vinterior | Pinot Noir | California 15



TO START

Chocolat Croissants

Grilled Focaccia | Whipped Ricotta |
Market Fruit

LARGE

Birch Breakfast | Roasted Potatoes | Farm
Eggs | Crispy Smoked Bacon | Grilled
Focaccia 16

Grilled Avocado | Smoked Salmon |
Buttermilk Dressing | Crunchy Seeds |
Grilled Bread 17

Creamy Wisconsin Polenta | Braised Duroc
Pork | Salsa Verde | Jalapeño | Poached
Farm Eggs 18

Heirloom Tomato Sandwich | Buttermilk
Dressing Fried Farm Egg* | Grilled Bread 14
+ Grilled Bacon 18

Egg White Frittata | Buttermilk Dressing |
Crisp Lettuces 15

birch

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Vodka | Bacon | Farm Vegetables 12

Mimosa | Fresh Squeezed Orange Juice |
Sparkling 11

French 75 | Fresh Lemon | Prairie Gin | Sparkling 11

Gosh Darn Humidity Vodka | Aperol |
Pamplemousse | Vanilla Bean 12

Wonderstate Coffee

Brewed 3

Japanese Iced Coffee 4

Latte 4

Cappuccino 4.5

Mocha 4.5

Beer

Passionfruit Batida Fruited Sour 9

P3 Pils American Pilsner 7

Goon Juice IPA 9

Breakfast Wine

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Sparkling

"Little Monsters" | Pet-Nat of Verdicchio 12

Planet Oregon | Sparkling Pinot Noir Rose 14

Bisson "Glera" Frizzante | 2020 | Italy 13

White

Bauer "Schplink!" | Gruner Veltliner 9

Leth "Klassick" | Dry Riesling 13

Domaine Berthelemot | 2018 | Bourgogne 16

Red

Marqués de Riscal | Rioja 11

Domaine Anderson | Pinot Noir 15

Lapierre Raisins | Gaultois Beaujolais | 2019 12