

FOOD

11.16.2022

SMALL

- Grilled Garlic Focaccia** | Brussels Sprouts | Rye Revival Rye | This Morning's Ricotta12
Crunchy Farm Vegetables | Carrot Miso Dip | Roasted Kale Oil | Mixed Seeds14
Grilled Flatbread | Stone Bank Farm Lamb | Green Tomato Salsa | Feta18
Charred Beef Tartare | Farm Egg Crepe | Sorrel | Mint18
Steelhead Tostada | Poblano Aioli | Radish | Lemon Herbs19
Charred Red Napa Cabbage | Honeycrisp Apples | Saxony Alpine Cheese | Toasted Cashews17
Smoked Walleye Puffs | Dill | Meadowlark Flour9

FARM EGG PASTA

- Ricotta-Filled Pasta** | Autumn Frost Squash | Jalapeño | Wisconsin Parmesan19
Spaghetti | Wood Roasted Broccoli | Jerry's Garlic | Cured Pork | Wisconsin Parmesan19
Fire-Roasted Lasagna | Honeynut Squash | Jerry's Kale | Ricotta18

WOOD FIRE

- Pit-Smoked Kielbasa** | Stone Bank Farm Beef | Rye Spätzle | Sorrel | Beet Horseradish Sauce26
Grenache, Syrah, Mourvèdre | Domaine Vallot | 2020 | Côtes du Rhône | France14
Contrammar-Inspired Fish | Celery Root | Charred Parsnip Salsa | Grapefruit29
Sauvignon Blanc | Domaine du Salvard | Le Petit Salvard | 2021 | Loire Valley | France16
Chicken Under a Brick | Grilled Delicata Squash | Black Kale | Honeycrisp Apples | Herb Aioli28
Gamay | Domaine Dupeuble | 2021 | Beaujolais | France14
Ember-Roasted Walleye | Jerry's Sunchoke | White Beans | Salsa Verde34
Chardonnay | Sandhi | 2021 | Central Coast | California17
Grilled Beef Flatiron | Ember-Roasted Sweet Potato | Spiced Yogurt | Black Garlic42
Bordeaux Blend | Château Guillebot Plaisance | 2020 | Bordeaux | France15
Chef's Tasting | Leave It To Us79
Add wine pairings46

birch

Chef Owner-Kyle Knall | Chef de Cuisine-Zach Castillo

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.
Parties of 8+ have an 20% gratuity added to the bill.

Now accepting reservations on Tock

DRINKS

COCKTAILS

Old Fashioned Pinhook Bourbon Demerara Angostura Bitters	16
Ramp Martini Vodka Pickled Ramp	14
Manhattan #2 Scotch Sweet Vermouth Peach Benedictine Orange Bitters	14
Margarita Blanco Tequila Rhum Agricole Lime Jimmy Nardello Pepper	15
Five Bottle Pick Up Vodka Crème de Cassis Cynar Benedictine	15
Sour #3 Gin Sage Lime Grapefruit Campari	14
Sour #4 Mezcal Lime Mint Egg White	13
Sour #5 Gin Calamansi Sansho Pepper Shochu	14
Non-Alcoholic Sazerac Kentucky 74 Spiritless Chamomile Vanilla	12
Non-Alcoholic Margarita Jalisco 55 Spiritless Lime Mint	12
Non-Alcoholic French Lavender Honey Lemon Soda Water	8

WINE BY THE GLASS

Sparkling

Dry Prosecco Bisson Frizzante 2021 Italy	14
Rosé Vadio Espumante 2019 Bairrada Portugal	20

White

Melon de Bourgogne Chéreau Carré Château de l'Oiselinière 2019 Muscadet France	14
Grüner Veltliner Barbara Öhlzelt Grüner Leader 2021 Kamptal Austria	12
Sauvignon Blanc Domaine du Salvard Le Petit Salvard 2021 Loire Valley France	16
Chardonnay Sandhi 2021 Central Coast California	17
Chenin Blanc Arnaud Lambert Saint-Cyr-En-Bourg 2021 Samur France	15

Rosé

Cabernet Franc Domaine de Pallus Messanges 2021 Chinon France	13
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Orange

Vermentino Cardedu Nùo Sardegna Italy	14
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Red

Nebbiolo Noah Rosso Noah 2021 Alto Piemonte Italy	16
Gamay Domaine Dupeuble 2021 Beaujolais France	14
Tempranillo Luberri Seis 2020 Rioja Spain	14
Grenache, Syrah, Mourvèdre Domaine Vallot 2020 Côtes du Rhône France	14
Bordeaux Blend Château Guillebot Plaisance 2020 Bordeaux France	15

CANNED BEER

Pilsner Bearded Iris Brewing Pep Talk 4.2% Nashville, TN 16 oz.	11
Hazy IPA WeldWerks Brewing Juicy Bits 6.7% Greeley, CO 16 oz.	14
IPA More Brewing Company Shadows 6.7% Huntley, IL 16 oz.	11
Fruited Gose WeldWerks Brewing Guava Lime Gose 4.5% Greeley, CO 16 oz.	14
Non-Alcoholic Untitled Art Italian-Style Pilsner 0.5% Waunakee, WI 12 oz.	8