

FIRST BITES

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

Charred Beef Tartare | Farm Egg Crepe | Sorrel | Mint 18

Steelhead Crudo | Carrot | Radish | Jalapeño | Cilantro 19

Roasted Beets | Horseradish | Jerry's Turnip "Endive"
Smoked Walleye | Mint 18

Charred Cabbage Wedge | Tahini | Apple | Crunchy Seeds 17

Spaghetti Squash Tostada | Kale | This Morning's Ricotta
Jimmy Nardello Chili Crisp 15

Bone Marrow Toast | Caramelized Onion | Parsillade 12

FARM EGG PASTAS | GRAINS

Tagliatelle | Smoked Walleye | Jerry's Sunchokes | Lemon | Parsley 19

Ricotta-Filled Pasta | Roasted Parsnips | Black Trumpet Mushrooms
Pleasant Ridge Reserve 19

Pappardelle | Stone Bank Farms Braised Lamb Ragu | Kale
Urfa Chili 19

Wood-Roasted Flatbread | Cranberry Bean Dip | Wisconsin Feta
Urfa Chili 9

Garlic Focaccia | Ember-Roasted Parsnips | Rye Revival Rye
This Morning's Ricotta 12

WOOD FIRED

Contramar-Inspired Fish | Carrot Salsa | Wild Mountain Cumin
Our Tortillas 29

Sauvignon Blanc | Trizanne Signature Wines | 2021 | Cape South Coast | South Africa 15

Chicken Under a Brick | Endive | Buttermilk Dressing
Honeycrisp Apple | Dunbarton Blue 28

Gamay | Château de Raousset | Bel-Air | 2021 | Chiroubles | France 17

Ember-Roasted Walleye | Grilled Butterball Potato | Celery
Smoked Paprika Aioli 34

Chardonnay | Sandhi | 2021 | Central Coast | California 17

Grilled Flat Iron | Maitake Mushrooms | Sunchokes | Chermoula 42

Bordeaux Blend | Guillebot Plaisance | 2020 | Bordeaux | France 15

CHEF'S TASTING

Leave It To Us 81

Add wine pairings 44



BIRCH BURGER

Available Only in The Bar Room

Chef Owner - Kyle Knall

Chef de Cuisine - Zach Castillo | Sous Chef - Alex Harry