



LUNCH MENU

BIRCH'S BLOODY MARY

YOUR CHOICE OF:
*PRAIRIE ORGANIC VODKA
*PRAIRIE ORGANIC CUCUMBER VODKA
*DILL AQUAVIT
\$12

BLOODY MARY BAR
SUNDAYS 10AM-2PM
PINT GLASS YOURS TO KEEP
\$18

BLOOD ORANGE BEERMOSA
BLOOD ORANGE BERLINER WEISS
MIXED WITH CHAMPAGNE \$13

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 8 OR MORE WILL HAVE A 20% GRATUITY CHARGE ADDED TO BILL.

05.29.25

SMALL PLATES & STARTERS

WALLEYE WILD RICE CAKES House tartar sauce, harissa oil 23

ELLSWORTH CHEESE CURDS Nashville hot sauce 14

SMOKED BBQ RIB SNACK GF Baby back ribs, house BBQ sauce, homemade potato waffle chips 18

APPLEWOOD SMOKED WINGS GF Dry spice or Nashville hot, Roquefort dressing 21

ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant & zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil, parsley, grilled pita 17

NEW LOBSTER & CORN DIP Cotija, Parmesan, garlic, grilled sourdough 24

NEW LAMB MEATBALLS GF Creamy lamb sauce, blistered cherry tomatoes, red onion, kalamata olives, feta, lemon, pine nuts 23

NEW GREEK FRITES GF Hand-cut fries, olive oil, oregano, crushed pepper, garlic, feta, tzatziki dipping sauce 16

NEW PEEL & EAT SHRIMP* Old Bay Butter, cocktail sauce, grilled sourdough 24

NEW GRILLED OCTOPUS* GF Romesco sauce, potatoes, Fresno peppers, garlic, grilled lemon 24

RAW

FRESH OYSTERS* GF [EAST & WEST COAST] Horseradish, mignonette, cocktail sauce MKT

NEW JUMBO SHRIMP COCKTAIL* GF Chilled shrimp, horseradish, cocktail sauce 25

NEW SHRIMP, SCALLOP & OCTOPUS CEVICHE* GF Red onion, jalapeño, cucumber, avocado, citrus-cilantro marinade, tortilla chips 26

SALADS

ADD ON: CHICKEN 8, STEAK 12, SALMON 12, GRILLED SHRIMP 13

SIMPLE SALAD Greens, cucumber, tomatoes, red onion, radishes, black olives, croutons, choice of dressing 10

GATHERER SALAD GF Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 21

SUPPER CLUB WEDGE Tomatoes, celery, red onions, egg, lardons, goldfish crackers, red wine vinaigrette, Roquefort dressing 20

LONG LAKE CAESAR Chopped romaine hearts, black olives, boiled shrimp, artichokes, hearts of palm, grape tomatoes, red onion, shaved Parmesan, hard-boiled egg, sourdough croutons, Buttermilk Caesar vinaigrette 24

NEW TUSCAN CHOPPED GF Iceberg and radicchio, chickpeas, hard boiled egg, black olives, cherry tomatoes, cucumbers, celery, red onion, prosciutto, pepperoncini, shredded mozzarella, creamy lemon vinaigrette 20

NEW LOBSTER FRIED GREEN TOMATO GF Baby spring greens, cucumber, cherry tomatoes, red onions, Parmesan, creamy remoulade 26

BREAKFAST

LONG LAKE BREAKFAST

2 eggs your way, 2 strips of bacon, hot links, crispy hashbrowns, toast or cheddar biscuit 19

MALTED BUTTERMILK PANCAKES

Lemon whipped ricotta, maple syrup 15

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs, lemon dijon hollandaise sauce, arugula salad 25

PRIME RIB BENEDICT

English muffin topped with thinly sliced prime rib, two poached eggs, crispy hashbrowns, horseradish hollandaise 23

BERKSHIRE HAM BENEDICT

English muffin, Berkshire ham, poached eggs, hashbrowns, hollandaise 21

NEW GLAZED PORK BELLY BENEDICT

Poached eggs, English muffin, bok choy, mustard hollandaise 22

CORNED BEEF HASH

Corn beef, garlic, potato, onions, poached eggs, ground mustard hollandaise, toast 20

COUNTRY HASH

Bed of hashbrowns, mushrooms, onions, peppers, ham, mustard aioli, sunny side eggs, toast 20

COWBOY STEAK HASH GF

Potatoes, onions, black charro beans, pico de gallo, sunny side eggs 23

SIDES

BIRCH'S HASHBROWNS GF 8 | HANDMADE FRITES GF 10

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

BACON GF 8 | COLESLAW GF 9 | SOURDOUGH 3

TACOS

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema 20

NEW CHILEAN SEA BASS GF Grilled pineapple pico, coconut crema, cilantro, citrus slaw 23

NEW CRISPY PORK BELLY GF Red cabbage, cilantro, avocado, salsa verde 22

HOUSE SPECIALTIES

SIGNATURE 'BUCKHORN' FRIED 1/2 CHICKEN

Coleslaw, mac & cheese, cheddar biscuit, sriracha honey 31

SMOKED BABY BACK RIBS

Coleslaw, mac & cheese, grilled sourdough 38

WISCONSIN FISH FRY

Beer battered cod, hand cut fries, house tartar sauce, coleslaw 23

SOUP

NEW GARDEN GAZPACHO Sourdough crisps cup 8 | bowl 10

BLONDE ALE BEER CHEESE Popcorn cup 8 | bowl 11

ARTISAN BREADS Daily breads, salted grass-fed butter, olive oil dipping sauce 10

SANDWICHES

HAND CUT FRIES & COLESLAW.

SUBSTITUTE SIMPLE SALAD +4. GLUTEN FREE BUN +3.

SMASH BURGER Double burger, white American cheese, pickles, Kewpie sauce 23

NEW NASHVILLE FRIED CHICKEN Fresh pickles, coleslaw, lemon aioli, brioche bun 22

LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon aioli 32

NEW LAMB BURGER Greek salad, whipped feta, tzatziki sauce, brioche bun 25

NEW CUBAN SANDWICH Kimchee, pork belly, ham, Muenster cheese, yum yum sauce, Cuban bread 24

FLATBREADS

GLUTEN FREE CRUST +4

TRUFFLE MUSHROOM Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil 18

BBQ CHICKEN BBQ sauce, roasted corn, spicy Fresno peppers, red onion, 4 cheese blend, chili lime crema 19

NEW GROUND LAMB Goat cheese, red onions, arugula, shaved apples, jalapeños, balsamic, Parmesan 23

BOWLS

SEARED SALMON BOWL Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, ponzu, cilantro, yum yum sauce 26

FRIED CHICKEN BOWL Ancient grains, corn salsa, red cabbage slaw, pickled cucumbers & red onions, cilantro lime crema, honey sriracha 23