

SMALL PLATES & STARTERS

- BIRCH'S SMOKED BUFFALO WINGS**
Dry Spice or Nashville Hot
& Roquefort cheese sauce 12
- WALLEYE WILD RICE CAKES**
Lemon, house tartar sauce & harissa oil 12
- ZUCCHINI FRIES**
Parmesan & spicy marinara 10
- RIB SNACK**
Smoked pork ribs with house BBQ sauce 13
- LOBSTER MAC & CHEESE**
Lobster, pancetta & peas 20
- STEAMED MUSSELS**
Sour ale broth, chorizo & Old Bay, grilled bread 16

- SHRIMP & CRAB 'LOUIE'**
Grilled chilled shrimp, blue crab, avocado,
smokey cocktail sauce & horseradish aioli 23
- CRAB HOT DISH**
Truffled cheese sauce & grilled bread 15
- FLATBREAD PIZZA**
Lamb sausage, macerated cherries,
red onion, shaved pear, jalapenos, arugula,
shaved manchego cheese, goat cheese &
lemon oil 14
- SAUTÉED CALAMARI**
Greek olives, gigante beans, tomatoes,
jalapenos garlic, lemon, white wine &
grilled bread 14

- ESCARGOT**
Cognac, garlic butter, gremolata bread
crumbs & grilled bread 12
- FRESH OYSTERS**
Served neat with horseradish &
cocktail sauce MKT
- MINNESOTA FISH BOARD**
Smoked & cured seafood, with lavash
crackers, mustards & pickles 16
- BIRCH'S BEER CHEESE SOUP**
Cup 5 | Bowl 8

SALADS

- LOBSTER CHOPPED**
Marinated Maine lobster,
soppressata, grilled artichokes,
asparagus, piquillo peppers,
radish, cucumbers, tomatoes,
feta, a soft egg & red wine
vinaigrette 17
- ROASTED BEET, KALE & FARRO**
With chevre, shaved pear,
arugula, pepitas, squash
coulis & mustard vinaigrette 12
- GATHERER SALAD**
Mixed greens, quinoa, goat cheese,
red onions, pistachios, avocado,
green goddess dressing 11

- GRILLED ROMAINE**
Smoked salmon caesar dressing,
grilled garlic croutons,
shaved egg 12

- SUPPER CLUB WEDGE**
Pear tomatoes, shaved celery,
red onions, hard boiled egg,
crispy lardons, Roquefort
cheese dressing 11

- SIMPLE SALAD**
Greens, cucumber, pear tomatoes,
red onion, radishes, black olives,
croutons, choice dressing 6

HOUSE SPECIALTIES

- FAMOUS
'BUCKHORN'
FRIED CHICKEN**
Sriracha honey,
Birch's slaw, succotash,
cheddar biscuit 15



- STEAK
FRITES**
Grilled hanger steak,
beer braised onions,
garlic aioli &
marrow butter 21



- SMOKED
BABY BACK
RIBS**
Birch's slaw, succotash,
braised collard greens &
Texas toast 22



- WISCONSIN
FISH FRY**
Beer battered cod,
hand-cut fries,
house tartar,
Birch's slaw 15



- CLASSIC
BOLOGNESE**
Slow cooked beef, veal &
pork sauce tossed with
rigatoni pasta, parmesan
cheese & gremolata
breadcrumbs 18

SANDWICHES

- Served with hand-cut french fries & Birch's slaw. Substitute side salad 1.50.
- BURTS DOUBLE BURGER**
Two angus beef patties, special sauce, lettuce,
tomato & onions on a brioche roll 12
- BREWHOUSE BURGER**
Berkshire bacon, beer braised onions,
Tillamook smoked cheddar, BBQ Aioli 13
- PORK SCHNITZEL SANDWICH**
Tomatoes, shaved lettuce, Chefs pickles &
ground mustard aioli on toasted brioche 12
- SKUNA BAY SALMON BLT**
Ciabatta, romaine, vine ripened tomatoes,
candied bacon, lemon aioli 17
- KRAMARZUK'S SAUSAGE**
Ukrainian sausage with homemade bacon kraut &
dark ale mustard on hoagie 13
- TURKEY BURGER**
Smoked Gruyere, avocado, onions, tomato confit,
arugula, green goddess aioli 13
- BLACK BEAN QUINOA BURGER**
Avocado, smoked gruyere & chipotle ketchup
on toasted Brioche 11

TACOS

- GRILLED AHI TUNA**
Unagi glaze, pickled ginger slaw,
avocado, wasabi tobiko 15
- SMOKED DUCK**
Cherry chutney, beet & carrot slaw,
chevre, orange oil 12
- GLAZED KOREAN BEEF**
Asian slaw & kimchee aioli 11

- ADD TO ANY SALAD**
Chicken 4.50
Jumbo Shrimp 9
Hanger Steak 9
Grilled Salmon 7.50





LUNCH

952.473.7373 WWW.BIRCHSONTHELAKE.COM 1310 W Wayzata Blvd, Long Lake, MN 55356

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