

TULLIBEE

DINNER

BOARDS & SAUSAGES

Ham Board 14
house smoked ham | local cheese
red table meats

AU Beer Bundt Loaf 6
soft butter | sea salt | fermented honey

Pork Wild Rice Sausage 10
pickled fennel | three-grain mustard

Lamb Sausage 9
sauerkraut | mustard

Lefse 12
foraged mushrooms | kale | basil cremé

RAW

◇ **Coffee-Rubbed Bison Carpaccio 15**
pickled beech | cherries | micro arugula

◇ **Beef Tartar 15**
capers | crispy shallots | horseradish

◇ **East Coast Oysters 10**
mignonette | spicy cocktail sauce

◇ **Salmon Tartar 10**
citrus | kohlrabi | fresno chili dressing

STARTERS

Beet Salad 9
sheep's milk cheese | hazelnuts | citrus crème fraiche

Northwoods Caesar 10
18-month-aged gouda | wild rice crisps
smoked smelt dressing

House Cured Bacon 12
pickled onions | orange | verjus reduction

Lamb & Pork Meatballs 15
ginger | apple | carrot emulsion

FISH & FOWL

Pan-Roasted Halibut 30
bacon | brussels | toasted chestnut cream

◇ **Wood Oven Salmon 26**
baby carrots | cauliflower purée

Whole Rainbow Trout 38
kale | fennel | zucchini | quinoa | grapes

◇ **Wild Acres Duck Breast 30**
squash noodles | duck egg | citrus soy broth

Oven-Roasted Half Chicken 29
wild rice | pine nuts | chicken jus

MEAT

◇ **TC Farms Pork 28**
baby fennel | oranges | smoked apples

◇ **Grilled Lamb 33**
mushrooms | cipollini onion | celery root purée

Braised Boneless Short Rib 30
weebee squash | mixed grain risotto

◇ **Peterson Sirloin Steak 32**
curly root vegetables | rosemary chimichurri

SIDES 8

Smoked Gouda Potatoes
Tri Color Carrots
Foraged Mushrooms
Roasted Cauliflower
Brussels Sprouts