

TULLIBEE

DINNER

BOARDS & SAUSAGES

Ham Board 14
house smoked ham | local cheese
red table cured 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 Tartare 15
capers | crispy shallots | horseradish

◆ East Coast Oysters 10
mignonette | spicy cocktail sauce

◆ Salmon Tartare 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 glaze

Lamb & Pork Meatballs 15

FISH & FOWL

Mushroom-Crusted Monkfish 30
root vegetable | cassoulet | achiote romesco

◆ 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
barley | 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
winter squash | mixed grain risotto

◆ Peterson Sirloin Steak 32
curly root vegetables | rosemary chimichurri

VEGETARIAN

Ancient Grain & Squash Risotto 21
wild mushrooms | spiced maple

SIDES 8

Smoked Gouda Potatoes
Tri Color Carrots

◆ These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.