

TULLIBEE

DINNER

BOARDS & SAUSAGES

Ham Board 16
house cured and smoked ham | local cheese | red table meats

Lamb Sausage 9
sauerkraut | mustard

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

Lefse 14
chicken liver | pearl onion | celery root

RAW

◊ **Lamb Tartar 14**
smoked yogurt | pickled radish | watercress

◊ **Beef Tartar 15**
caper leaves | horseradish | crispy shallots

◊ **East Coast Oysters 10**
cocktail | mignonette | lemon

◊ **Salmon Crudo 10**
green garlic | citrus | kohlrabi

STARTERS

Local Market Root Vegetable Salad 9

Northwoods Caesar 10
baby lettuce | smoked smelt | 18 month aged gouda

House Cured Bacon 12
pickled ramp | orange | verjus reduction

Meatballs 15
farro | peas | three bone jus

Crispy Lake Smelt 9
burnt lemon | black garlic | onion aioli

STARTERS

Pan Roasted Halibut 29
peas | ramp pesto | roasted turnip fumet

◊ **Wood Oven Salmon 25**
cauliflower puree | baby carrots

Whole Trout 48
lemon | dill

◊ **Wild Acres Duck 31**
breast & leg | red cabbage | duck jus

Oven-Roasted Half Chicken 28
wild rice | pine nuts | chicken jus

MEAT

TC Farms Pork 26
watercress | arugula | smoked apples

◊ **Grilled Lamb 32**
fava beans | mushrooms

Coyle Sausage 26
hazelnut gremolata | celery | lemon

◊ **Peterson Shoulder Steak 42**
70 day dry-aged | roasted beets

◊ **Peterson Sirloin Steak 32**
curly root vegetables | rosemary

SIDES 9

Crispy Potatoes
Roasted Turnips & Radishes
Citrus Asparagus
Foraged Mushrooms
Roasted Cauliflower