

# TULLIBEE

## LUNCH

### SOUPS & SALADS

Seasonal Harvest Soup 6

Chicken Wild Rice Soup 10

Mixed Greens – HH vinaigrette | shaved radishes 6

Northwoods Caesar – baby lettuce | smoked smelt dressing | 18 month gouda 10

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

Heirloom Grain Salad – foraged mushrooms | pickled root vegetables 11

*\*add chicken or salmon to any salad 7*

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### SANDWICHES

◊ Cured Salmon Toast – boiled egg | cream cheese | capers 13

Cauliflower Falafel – lefse | arugula | curry yogurt 12

Turkey Club – wild acres turkey | bacon | gruyere | smoked apple 13

Grilled Cheese – cheddar | WI brick | caramelized onions & pears 11

◊ Hewing Burger – dry aged beef | deer creek colby | burger sauce 14

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### ENTRÉES

◊ Pan-Roasted Salmon – brussels sprouts | mixed grains 21

Wild Acres Half Chicken – wild rice | roasted cauliflower 22

Hunters Style Cassoulet – house made sausage | duck confit | smoked pork 20

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### DESSERTS

Cookie Plate 6

Ice Cream Trio 8

Rice Pudding 9

Seasonal Fruit 6