

FIRST

chilled heirloom tomato soup 11
caraway | dill | cucumber

grilled white asparagus 13
pickled garlic scapes | gribiche

roasted heirloom beets 12
savory granola | rhubarb | chèvre

◊ dry-aged beef tartare 14
rye | horseradish | frozen yogurt

bibb lettuce salad 11
dill | aged gouda | salted cucumbers

THIRD

wood-fired trout 38
red quinoa | charred lemon | lacinato kale

pan-seared scallops 30
sweet corn | pork belly | popcorn purée

◊ wood-grilled lamb 33
crisp eggplant | zucchini | chickpeas | skyr

◊ heritage breed pork 29
baby fennel | oranges | smoked apples

◊ peterson farms sirloin steak 34
green asparagus | bone marrow | spruce salt

◊ wild acres duck breast 29
morel mushrooms | fava beans | duck jus

butcher's selection MP
varies daily

SECOND

charred lamb ribs 15
rhubarb mustard | fresno chili

housemade pork sausage 12
lefse | herb salad

slow-braised rabbit 15
herbed dumplings | fava beans | green garlic

wild rice croquettes 13
duck confit | cheese curds | smoked tomato

selection of house-cured and local meats 16
pickled vegetables

SIDES

roasted potatoes | smoked gouda 9

grilled broccolini | lemon-caper aioli 9

king oyster mushrooms | puffed rice 9

roasted cauliflower | mustard, parmesan 9

Farm Collaborators

yker acres farm.....wrenshall, MN
peterson craftsman meats.....osceola, WI
wild acres processing.....pequot lakes, MN
gentleman forager.....minneapolis, MN
hope creamery.....hope, MN

executive chef | matt leverty

chef de cuisine | ben sanders

