

## FIRST

roasted squash soup 12  
*lingonberries | roasted duck | fennel*

honeycrisp apple salad 12  
*fennel | medjool dates | ricotta salata*

roasted heirloom beets 14  
*savory granola | apple pear | chèvre*

◊ dry-aged beef tartare 15  
*rye | horseradish | frozen yogurt*

selection of house-cured meats 17  
*pickled vegetables*

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## THIRD

wood-fired trout 27  
*brussels sprouts | bacon | cippolini onion*

pan-seared scallops 31  
*parsnip | black trumpet | kale | lardo*

butternut squash risotto 21  
*wild rice | crispy leek | grana padano*

◊ heritage breed pork 29  
*apple butter | cauliflower | pickled mustard seeds*

◊ dry aged flat iron steak 38  
*salsify | blue cheese oil | fig bordelaise*

◊ wild acres duck breast 31  
*baby turnips | chanterelles | fermented bbq*

butcher's selection MP  
*varies daily*

## SECOND

wild acres pheasant terrine 14  
*quince mustard | cornichon | grilled sourdough*

grilled pork sausage 13  
*house made lefse | herb salad*

slow-braised rabbit 15  
*herbed dumplings | green onions | roasted carrots*

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

seared foie gras 18  
*nasturtium vinegar | charred onion | borage*

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## SIDES

roasted potatoes | smoked gouda 9

grilled broccolini | lemon-caper aioli 9

smoked carrots | lavender honey 9

roasted sunchokes | guanciale 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

