

## FIRST

english pea soup 12  
*baby radishes | parsley root mousse*

snap pea salad 13  
*pickled mushroom | sumac crème fraîche | sesame*

roasted heirloom beets 14  
*savory granola | rhubarb | chèvre*

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

selection of house-cured meats 18  
*pickled vegetables*

## SECOND

house-smoked trout rillettes 15  
*cucumber | red onion | grilled sourdough*

grilled pork sausage 14  
*house made lefse | herb salad*

slow-braised rabbit 16  
*herbed dumplings | spring onion | fava beans*

wild rice croquettes 14  
*duck confit | cheese curds | smoked tomato*

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

## THIRD

wood-fired wild cod 29  
*creamed leek | potato | nasturtium*

pan-seared scallops 33  
*parsnip | black trumpet | kale | lardo*

saffron roasted cauliflower 21  
*poached duck egg | danish fontina | watercress*

◇ heritage breed pork 32  
*wild rice | rhubarb | green garlic | juniper*

◇ dry aged flat iron steak 39  
*nettle croquette | purple radish | kohlrabi*

◇ wild acres duck breast 34  
*morels | fiddleheads | fermented bbq*

butcher's selection MP  
*varies daily*

## SIDES

roasted potatoes | smoked gouda 10

grilled broccolini | lemon-caper aioli 9

charred ramps | fermented chili oil 11

grilled white asparagus | gribiche 13

### 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  
dragsmith farms.....barron, WI  
hidden stream farms.....elgin, MN

executive chef | matt leverty

chef de cuisine | ben sanders

