

FIRST

- chilled heirloom tomato soup 12
rye crouton | cucumber | dill
- snap pea salad 13
pickled mushroom | sumac crème fraiche
- 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

THIRD

- ◇ wood-fired alaskan halibut 32
creamed leek | potato | nasturtium
- ◇ pan-seared scallops 31
asparagus | smoked cream | crisp mushroom
- heirloom tomato risotto 21
lobster butter | zucchini | fiore di sardo
- ◇ heritage breed pork 32
rhubarb | green garlic | wild rice | juniper
- ◇ dry aged flat iron steak 39
nettle croquette | purple radish | kohlrabi
- ◇ wild acres duck breast 34
chanterelles | fava beans | fermented bbq
- butcher's selection MP
varies daily

SECOND

- house-cured country ham 15
burnt butter | allium | 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

SIDES

- roasted potatoes | smoked gouda 10
- grilled broccolini | lemon-caper aioli 9
- local turnips | anchovy vinaigrette 9
- grilled asparagus | gribiche 10

Farm Collaborators

yker acres farm	wrenshall, MN
peterson craftsman meats	osceola, WI
twin organics	northfield, MN
gentleman forager	minneapolis, MN
hope creamery	hope, MN
dragsmith farms	barron, WI
hidden stream farms	elgin, MN

executive chef | matt leverty



◇ These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A service charge of 20% will be added to parties of 8 or more.