

From the Garden

Bibb Lettuce 9
coconut green goddess | radish | sunflower seed

Celery Root Carpaccio 14
tahini | brown butter | capers

Charred Asparagus 14
avocado puree | pistachio dukkah | feta

Spring Carrot Hummus 15
mint & date chutney | flatbread

For the Table

Chef's Board 26
house-made charcuterie | chef's choice cheeses |
local accoutrements

Whole Roasted Meadow Hen 38
pomme puree | pot pie stuffing | chard

Bison Short Rib 44
polenta | braised mushroom | chili

◊ Whole Grilled Driftless Trout 48
ramps | fava bean | artichoke

◊ Butcher's Choice MKP

Meat & Fish

Burrata 16
smoked whitefish | sugar snap pea |
buttermilk | everything seasoning

Parsnip & Pear Agnolotti 19
duck ragout | black garlic | mushroom
conserva

Great Lakes Walleye 32
lentil | prosciutto | barigould

◊ 16oz NY Strip Streak 56
romesco | charred broccolini | burnt onion

Sweets

Sorbet of the Day 6

Gjetost Panna Cotta 11
pickled blueberries | whipped crème
fraiche | krumkake tuile

Tullibee is grateful to partner with the following farms & producers:

Peterson Craftsman Meats *Osceola, WI*

Twin Organics *Northfield, MN*

Gentleman Forager *Minneapolis, MN*

Dragsmith Farms *Barron, WI*

Hidden Stream Farms *Elgin, MN*



◊ These items are served raw, undercooked, 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.