

From the Garden

Bibb Lettuce 9
coconut green goddess | radish | sunflower seed

Brussel Sprouts 12
anchovy vin | pecorino | fried shallot

Pomme Puree 12
summer truffle

Charred Asparagus 14
avocado puree | pistachio dukkah | feta

Spring Carrot Hummus 15
mint & date chutney | flatbread

Burrata 16
sugar snap pea | buttermilk | strawberry

For the Table

Chef's Board 32
house-made charcuterie | chef's choice cheeses |
local accoutrements

Whole Roasted Meadow Hen 40
pomme puree | pot pie stuffing | chard

Bison Short Rib 46
polenta | braised mushroom | fresno

◊ Butcher's Choice MKP

Meat & Fish

Fried Smelt & Spring Vegetables 15
midwest ranch | chili | breadcrumb

Hearth Roasted Frog Legs 16
bacon | spring greens | preserved lemon

Pappardelle Pasta 19
vin jaune | morel mushrooms | guinea
hen

Sockeye Salmon 26
lentil | prosciutto | barigoule

Scallops & Fois Gras \$39
popcorn puree | bokchoy | blueberry ice
cream

◊ 16oz 30 Day Aged Ribeye 70
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.