

*From the Garden*

Kale & Date Salad 15  
gouda | almond | celery

Brussel Sprouts 12  
anchovy vin | pecorino | fried shallot

Crispy Potatoes 12  
fermented scallion | crème fraiche | gouda

Grilled Broccoli 15  
smoked cheddar | garlic | breadcrumbs

Sweet Carrot Hummus 15  
mint & date chutney | flatbread

Butternut Squash Tortellini 21  
compressed apple | prosciutto | pistacchio

*Meat & Fish*

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

Sweet Potato Gnocchi 19  
veal | blue cheese fondu | grapes

Grilled Salmon 26  
brussel sprouts | pear | maple | dijon

Scallops & Foie Gras 44  
popcorn puree | bok choy | blueberry ice cream

◊6oz Eye of Ribeye 46  
romesco | charred broccolini | burnt onion

*For the Table*

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

Bison Short Rib 46  
polenta | braised mushroom | fresno chili

*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 Farm.....Elgin, MN

