

COLD

Moonrise Oysters 6
tasmanian peppercorn mignonette

Beet Salad 16
goat cheese | blackberry vinaigrette | pickled
mustard seed

Kale & Date Salad 16
gouda | almond | celery

Hidden Streams Lamb Tartare 17
coal-roasted onion | lemon | egg yolk | rugbrod

Chef's Koltboard 34
house-made charcuterie | chef's choice
cheese | house spelt cracker | local
accoutrements

WARM

Potato Rolls 7
caraway | house cultured butter

Crispy Potatoes 13
fermented scallion | crème fraiche | gouda

Brussels Sprouts 13
anchovy vin | pecorino | fried shallot

Roast Sunchokes 14
Spiced goat cheese | hazelnuts | mint

Grilled Broccoli 15
smoked gouda | garlic | breadcrumbs

Fettuccine 17
nettles | ramp pesto | mint | grano padano

Dry-Aged Foie Meatballs 19
lemon braised kale | pickled fresno



LARGER PLATES

Grilled Salmon 30
brussels sprouts | pear | maple | dijon

Rainbow Trout 34
fiddlehead ferns | aquavit beurre blanc |
smoked trout roe | pickled ramps

Hearth Roast Duck Breast 36
fermented beets | honey glazed carrots |
duck jus

Smoked Mushroom Risotto 27
barley | Nordic herbs | wild mushrooms

BUTCHER'S CUTS

Peterson Craftsman Meats
whipped potatoes | juniper demi glace

◊ 8oz Bison Strip Loin 39

◊ 8oz Bavette 37
Limousin beef

◊ 8oz Lamb Saddle 36
Hidden streams

◊ 12oz NY Strip 61
dry-aged
Limousin beef

◊ 16oz Ribeye 69
dry-aged
Limousin beef

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

Peterson Craftsman Meats..... Osceola, WI
Forage North..... MN
Dragsmith Farms.....Barron, WI
Hidden Stream Farm.....Elgin, MN

