

COLD

Oysters 6◦
on the half shell | Tasmanian peppercorn
mignonette

Kale & Date Salad 16
almond | celery | orange vinaigrette | Midnight
Moon gouda

Heirloom Tomato & Cucumber 12
scallion sumac labneh | heirloom tomato vinegar
| shiso | red onion

Bison 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 6
caraway | house cultured butter

Crispy Potatoes 12
fermented scallion | crème fraiche | gouda

Grilled Broccoli 12
black walnut pesto | garlic breadcrumbs

Grilled Little Gem 15
bagna cauda | roast cherry tomatoes | red onion |
Friesago cheese

Pork Belly 14
nixta tostada | shaved and pickled vegetables |
herb salad



LARGER PLATES

Grilled Pork Loin 28◦
summer succotash | chanterelle
mushrooms | black walnut & maple glaze

Kvaroy Norwegian Salmon 32◦
wild rice and grains | summer squash |
basil

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

Wild Acres Half Chicken 30
little gem lettuce | apple & celery | pickled
chanterelle mushrooms | black walnut
miso

Smoked Mushroom Risotto 27
barley | Nordic herbs | wild mushrooms

BUTCHER'S CUTS

whipped potatoes | juniper demi glaze

8 oz Bison Striploin 39◦

8oz Bavette 37◦
Runestone beef

12oz NY Strip 61◦
dry-aged
Limousin beef

16oz Ribeye 69◦
dry-aged
Tangled Banks 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
Wild Acres.....Pequot Lakes, MN