

VEGETABLES & GRAINS

- Potato Rolls 6
caraway | house cultured butter
- Kale & Date Salad 15
almond | celery | orange vinaigrette |
midnight moon gouda (gf)
- Endive & Apple Salad 14
roasted beets | Big Woods blue cheese |
pistachio vinaigrette (gf)
- Potato & Kohlrabi Gratin 12
alemar good thunder | lingonberries (gf)
- Grilled Broccoli 12
black walnut pesto | garlic breadcrumbs
- Wood Fired Carrots 12◦
scallion labneh | pickled garlic |
brown butter & sage (gf)

MEAT & FISH

- Chef's Koltboard 34
house-made charcuterie | chef's choice cheese |
house spelt crackers | local accoutrements
- Oysters 6◦
on the half shell | Tasmanian peppercorn
mignonette (gf)
- Bison Tartare 17◦
coal-roasted onion | lemon | egg yolk | rugbrod
- Pappardelle 18
beef shank ragu | basil | Nordic Creamery
parmesan

LARGER PLATES

- Butternut Squash Lasagna 24
fried sage | ricotta | preserved tomato sauce
- Smoked Mushroom Risotto 27
barley | Nordic herbs | wild mushrooms
- Cassoulet 29
duck confit | cotechino sausage | cannellini beans
| rosemary breadcrumbs
- Wild Acres Half Chicken 30
little gem waldorf salad | pickled mushrooms |
black walnut miso
- Kvaroy Norwegian Salmon 33◦
salsify | parsnip cream | nasturtium | caviar (gf)
- Hearth Roast Duck Breast 36◦
fermented beets | honey glazed carrots | duck jus
(gf)

BUTCHER'S CUTS

- whipped potatoes | juniper demi-glace (gf)
- 6oz Bistro Steak 32◦
Limousin beef
- 8 oz Bison Striploin 39◦
- 12oz NY Strip 61◦
dry-aged
Limousin beef
- 16oz Ribeye 69◦
dry-aged
Runestone beef

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

Peterson Craftsman Meats..... Osceola, WI
Dragsmith Farms.....Barron, WI
Hidden Stream Farm.....Elgin, MN
Wild Acres.....Pequot Lakes, MN
Specialty Spores.....North Branch, MN
Gentleman Forager..... MN