TULLIBEE

Oysters* 6

on the half shell | habanero hot sauce | spruce tip ponzu

Potato Rolls 6

caraway | house cultured butter

Kale & Date Salad 8

almond | celery | orange vinaigrette | midnight moon gouda [gf]

Potato Rosti 8

black garlic aioli | parmesan [gf]

Gravlax & Rye* 10

smoked trout caviar | cream cheese | dill

Heirloom Tomato Toast 12

rye sourdough | sheperd's way cheese | basil & lemon verbena | olive oil

Endive & Apple Salad 14

roasted beets | Big Woods blue cheese | pistachio vinaigrette [gf]

Sunchokes 12

coriander & herb aioli | sunchoke chips | lemon [gf]

Roast Lamb 19

pistachio filling | pickled garlic & mint salsa verde | wild rice | sherry lamb jus [gf]

Rabbit Ragu 18

pappardelle | olives | parmesan | basil

Halibut* 26

smoked eggplant | squid ink | fennel | pickled tomato vinaigrette

Coho Salmon* 25

romesco sauce | broccolini | candied lemon [gf]

Spring Vegetable Lasagna 18

kale & chard | pickled asparagus | pea shoots | tomato & herb sauce

8oz Steak Frites* 34

duck fat fries | garlic herb compound butter [gf]

Dry-aged NY Strip 12 oz* 56

juniper demi-glace [gf]

Chef's Koltboard 34

chef's choice cheese, housemade charcuterie, pickled and fermented vegetables, house spelt crackers



Chef's Choice* | 78

Sit back, relax and enjoy a family style meal prepared by our chefs.

Curated daily by our culinary team to showcase fresh items from our local farms and producers.

We ask for full table participation. Substitutions for allergies and dietary restrictions will be considered.

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

Peterson Craftsman Mea	ats Osceola, WI
Wild Acres	Pequot Lakes, MN
Dragsmith Farms	Barron, WI
Specialty Spores	North Branch, MN
Hidden Stream Farm	Elgin, MN
Runestone Beef	Kensington, MN

Dinner