

**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

**Diver Scallop 13**

daikon sobuse | pickled radish | togarashi | sorrel

**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 ramp salsa verde | wild rice | sherry lamb jus [gf]

**Rabbit Ragu 18**

pappardelle | olives | parmesan | basil

**Mushroom Bolognese 18**

garganelli pasta | parmesan | chives

**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, house-made 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 Meats..... 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

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.**