

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

Diver Scallop* 13

daikon soubise | 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]

Grilled Squash 12

acorn squash | sikil pak | chili crisp | lemon verbena

Roast Lamb 19

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

Rabbit Ragu 18

pappardelle | olives | parmesan | basil

Mushroom Bolognese 18

garganelli pasta | parmesan | chives

Norwegian Salmon* 25

romesco sauce | broccolini | candied lemon [gf]

Fall Squash Lasagna 18

pumpkin ricotta | pomodoro sauce | parmesan

8oz Bison 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

Dinner

*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.