

# TULLIBEE

## LUNCH

### SMALL PLATES

**Bitterballen** 8  
beef stew croquette |  
horseradish cream | micro  
greens

**Mushroom Toast** 10  
whipped ricotta  
peppercorn honey

**Smoked Chicken Wild  
Rice Soup** 11  
espelette | 100 year rye

**Country Pate** 8  
seasonal mostarda |  
mixed pickles | spelt crackers |

**Kale & Date Salad** 8  
almond | celery | orange  
vinaigrette | red onion |  
midnight moon gouda

**Beet Hummus** 12  
pistachio dukkah | endive |  
cosmic crisp apple

**Tin Fish** 17  
Fangst tin fish | pickled  
beets | 100 year rye

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### ENTREES

**Roast Chicken** 18  
airline chicken breast |  
watercress puree | wild rice &  
quinoa | shaved asparagus

**Norewegian Salmon\*** 21  
brocollini | romesco | candied  
lemon

**Rainbow Trout** 19  
Mississippi greens | pickled  
shallots | ramp vin blanc

**Oyster Mushroom** 16  
polenta cake |  
Mississippi greens

**Hewing Burger\*** 16  
double patty | white american  
cheese | buttered onion |  
b&b pickles | burger sauce

**Bistro Steak\*** 25  
au poivre | potato rosti |  
black garlic aioli

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### SIDES

**Duck Fat Fries** 9  
confit garlic | dill aioli

**Cauliflower** 10  
parmesan | espelette  
tahini aioli

\*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.