

DINNER MENU

HAND CRAFTED  MINNESOTA MODERN FARE

SHARE PLATES

CRAB CAKE

Arugula, Corn, Chili, Citrus Remoulade 12

MN CHICKEN + WAFFLES

Chicken Wings, Maple, Prosciutto, Stroopwafel 14

PEAS + CARROTS

Truffle Pea Puree, Baby Carrots,
Honey Vinaigrette 10

SWEDISH MEATBALLS

Lingonberry, House Pickle 14

CHEF'S SOUP OF THE DAY Cup 5 | Bowl 7

MN CHICKEN WILD RICE SOUP Cup 5 | Bowl 7

HOUSE

Field Greens, Candied Walnuts, Craisins, Puffed
Wild Rice, Maple Vinaigrette 8

BEET

Arugula, Dill, Fennel Pollen, Goat Cheese
Sherry Vinaigrette, Toasted Almonds 12

FLAT BREADS

CAPRESE

Tomato, Mozzarella Cheese, Basil, Balsamic 12

SPINACH

Caramelized Onion, Prosciutto,
Cremini Mushrooms, Goat Cheese 12

TATER TOT HOT DISH

Brisket, Portabella Crème, Sweet Corn, Tater Tots 14

GREEN BEAN CASSEROLE

Haricot Vert, Oyster Mushrooms, Chanterelle Dust,
Buttermilk Fried Shallot 12

CARAWAY CHIPS

Onion Dip 6

TATER TOTS

Beer Cheese Sauce 8

CAESAR

Grana Padano, Focaccia Crouton 8

WEDGE

Tomato, Blue Cheese, Bacon, Cucumber,
Green Goddess Dressing 10

+ PROTEIN TO YOUR SALAD	CHICKEN 5	FLANK STEAK 10
	SALMON 7	SHRIMP 8
	TOFU 5	

ROASTED GRAPE

Brie, Arugula, Sweet Onion 12

SALAMI

Marinara, Fresh Mozzarella Cheese, Roasted
Peppers, Oregano 12



BLUE BIRCH PROUDLY SUPPORTS MINNESOTA FARMS + LOCAL PURVEYORS

Forest Farms Saint Joseph, MN | Donnay Organic Kimball, MN | Stickney Hills Kimball, MN

Caves of Faribault Faribault, MN | Mainstreet Bakery Eden Prairie, MN | Sparboe Litchfield, MN

 GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

SANDWICHES + BURGERS

ALL SANDWICHES + BURGERS COME WITH PICKLES, FRENCH FRIES OR CHIPS

ROASTED TURKEY SANDWICH

Butter Lettuce, Mustard Aioli, Bushel Boy Tomato 13

GRILLED CHEESE SANDWICH

Pleasant Ridge Reserve Cheese, Truffle Honey 12

BBLT SANDWICH

Bacon, Bushel Boy Tomatoes, Basil Mayo 12

BISON BURGER

Brioche Bun, Red Wine, Fried Shallots, Blue Cheese 15

BIRCH BURGER

Half Pound Certified Angus Beef, Lettuce, Tomato 14

CHOICE OF CHEESE: Cheddar | Havarti | Swiss

MINNESOTA MUSHROOM MELT

Local Mushrooms, Swiss Cheese, Housemade Green Olive Pesto, Toasted Ciabatta Roll 14

MEATLOAF SANDWICH

Smoked Gouda, Tomato Jam, Ciabatta Roll 14

We all grow up thinking our mother's meatloaf is better than anybody else's, at least I know that's how I felt. I've always loved my Mom's meatloaf & here I made a more upscale version but kept all the flavors of home. Growing up in the Midwest, we always had fresh beef, milk & vegetables from the farmer next door & that's what we are trying to reflect here. So from my childhood to yours, I hope you enjoy.

- Chef Blake Wangelin

ENTREES

MAC + CHEESE

Cavatappi, Cheddar, Gruyere, Brown Sugar Black Pepper Bratwurst 16

CHICKEN ^{GF}

Beluga Lentils, Sweet Corn, Cider 22

SALMON

Rye Crust, Fingerling Potatoes, Dill, Creamed Leeks 21

FISH + CHIPS

Walleye, Shoestring Fries, Citrus Tartar Sauce 21

POT ROAST

Cabernet Demi-Glace, Root Vegetable, Dumpling, Yukon Gold Smash 27

FLANK STEAK ^{GF}

Yukon Gold Potatoes, Grain Mustard, Spinach, Blue Cheese 27

COD ^{GF}

White Beans, Polish Sausage, Herbs, Tomato-Chili Broth 22

FARRO

Farro, Root Vegetable Ragout, Herbs 16

Chicken 5 | Shrimp 6 | Flank Steak 10 | Tofu 5 | Salmon 7

PAPPARDELLE PASTA

Housemade Pappardelle, Portobello Mushrooms, Asparagus, Fresh Thyme, Ricotta 17

Chicken 5 | Shrimp 6 | Flank Steak 10 | Tofu 5 | Salmon 7

DESSERTS

POT DE CRÈME

Maple Brown Butter, Shortbread Cookie, Spiced Walnut 9

CARAMELIZED POUND CAKE

Amaretto Whipped Cream, Housemade Maraschino Cherries 8

ICE CREAM TRIO

Vanilla, Chocolate, Strawberry 8

GRANDMA TULLA'S BLONDIE

Warm Blondie, Vanilla Ice Cream 8

CHOCOLATE TARTLET

Cocoa Nib, Espresso Syrup, Toffee Brittle 8

MINNESOTA CHEESE

Trio Of Cheeses, Almonds, Wild Rice Crackers 9