

# FELLER

## First

happy hour = 1/2 price, mon-fri, 3p-6p

### FORAGERS CROSTINI

chèvre, mushroom conserva, cilantro napa slaw, truffle oil, IPA honey

14

### DUCK CONFIT FLATBREAD

dwarf truffle peaches, roasted garlic aioli, pickled red onion, arugula, mozzarella, pecorino, balsamic

17

### BACON WRAPPED DATES

goat cheese, IPA honey, toasted pistachio

12

### SMOKED WINGS GF

dry rub, ranch or blue cheese

16

### MUSSELS GFR

white wine garlic cream, pecorino, grilled focaccia

15

### POTSTICKERS

shiitake mushrooms, ponzu, togarashi tuile, green onion

15

### FRIED CALAMARI

lightly breaded, grilled lemon, chili crisp, lemon thyme aioli, raspberry habanero preserve

17

## Salad

add shrimp 10, chicken 8, salmon 10, steak bites 12

### FELLER SALAD GF

bacon, smoked cheddar, tomato, cucumber, avocado, romaine, sunflower seeds, green goddess

14

### CAESAR

romaine, focaccia garlic bread crumb, pecorino

14

## DINNER

"FRESH CATCH" & "CHEF'S BUTCHER BLOCK SELECTION" available thursday - saturday ask server for details

MP

## Mains ready at 5pm

### PECAN WALLEYE GFR

wild rice risotto, dried cherry, lemon thyme beurre blanc

35

### SALMON GF

seared potato cake, grilled asparagus, white wine butter sauce, fermented wild berry, lemon sumac foam

32

### COQ AU VIN

half roasted chicken, smoked carrot, red potato, seasonal mushroom, red wine demi glace

25

### BISON SHORT RIB GF

smoked thumbelina carrots, manchego grits, braising jus, potato crisps

40

### STEAK DIANE\* GF

14 oz grilled new york, mushroom conserva, crushed red potato, cream, demi glace

45

### BISON RIBEYE\* GF

16oz, white sweet potato purée, horseradish cream, cabernet demi glace

65

### \*THE FELLER GFR

house-made american cheese, dill pickles, grilled onion, feller sauce, pub bun

20

A 3% FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS IN COMPLIANCE WITH MINN. STAT. 325G.051

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## Pasta

add shrimp 10, chicken 8, salmon 10, steak bites 12

### CACIO E PEPE

fusilli col buco, pecorino garlic cream, cracked black pepper, basil

18

### VEGETABLE RISOTTO GF

roasted brussels sprouts, seared lion's mane, smoked thumbelina carrots, basil, chili crisp

18

### TRUFFLE MAC AND CHEESE

toma truffle cheese bechamel, torchio, fine herbs, toasted focaccia bread crumb

15

### BOLOGNESE

ground veal, pork, stewed tomato, tagliatelle, shaved pecorino

22

## Sides

### GRILLED FOCACCIA

house-made, sea salt

5

### BRUSSELS SPROUTS GFR

gochujang, balsamic glaze, hazelnuts

12

### SMOKED THUMBLELINA CARROTS GFR

IPA honey, fine herbs

12

### TRUFFLE FRIES

pecorino, roasted garlic aioli

6

## Desserts

### ZEPPOLE

ricotta doughnut, cinnamon sugar, caramel, lemon cream

7

### PEANUT BUTTER DACQUOISE GF

chocolate almond cake, ganache, peanut butter mousse, berry preserves, tuile

10

### CARROT CAKE

vanilla bean bavarian, pecan crumble, candied carrot, pineapple coulis

8