

FELLER

First

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

WALLEYE CAKE pan seared walleye cake, dressed greens, spicy remoulade	13
FOCACCIA BRUSCHETTA GFR whipped ricotta, roma tomato, shaved garlic, red onion, basil, EVOO & balsamic reduction	13
FORAGERS FLATBREAD mushroom conserva, chevre cheese, truffle oil, ipa honey, pecorino, mozzarella, fines herbes	17
BACON WRAPPED JALAPEÑO POPPERS GF smoked jalapeños, bacon, cream cheese, prickly pear-chili glaze	14
SMOKED WINGS GFR dry rub, buttermilk blue cheese or ranch	16
MUSSELS GFR white wine garlic cream, pecorino, grilled ciabatta	17
SHIITAKE POTSTICKERS ramp wild-mushroom soy, spring onion-ginger aioli, togarashi	15
FRIED CALAMARI ramp chili crisp, lemon thyme aioli, charred lemon	17

Salad

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

FELLER SALAD GF bacon, smoked cheddar, tomato, cucumber, avocado, mixed greens, sunflower seeds, green goddess	14
NORTHERN LIGHTS GF mixed greens, northern lights blue cheese, candied pecans, pickled rhubarb, fermented golden berries, spring onion vinaigrette	14
CAESAR romaine, focaccia garlic bread crumb, pecorino	14

Dinner

Mains

ready at 5pm

PECAN WALLEYE GFR roasted corn succotash, wild nettle pistou, yuzu sumac foam	35
SHRIMP & GRITS blackened shrimp, manchego grits, creamed wild nettles, prickly pear-chili glaze	24
WILD CAUGHT HALIBUT GF pan seared wild alaskan halibut, grilled asparagus, potato purée, citrus menierre	45
JERK CHICKEN GF sous vide airline chicken breast, stewed red beans & carolina gold rice, pineapple chutney, fried plantain	29
BISON SHORT RIB GF smoked thumbelina carrots, manchego grits, braising jus, potato crisps	45
MIXED GRILL semi boneless quail, wild game sausage & chef’s cut served with succotash & rotating sauces	65
FELLERS RANCH FLAT IRON* GF 5 oz grilled wagyu flat iron, truffle frites, roasted garlic aioli, peppercorn demi	45
BISON STRIP* GF grilled 12 oz steak, lemon herb crushed new potato, chimichurri	65

*THE FELLER GFR house-made american cheese, dill pickles, grilled onion, feller sauce, pub bun	20
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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

ORECCHIETTE wild boar calabrese sausage, local dinosaur kale, blistered tomato, crushed red pepper, pecorino	22
CACIO E PEPE bucatini, pecorino garlic cream, cracked black pepper, basil	20
VEGETABLE RISOTTO GF asparagus tips, blackened lion’s mane, english pea, wild nettle pistou, chili crisp	20

Sides

GRLLED FOCACCIA house-made, “trailhead salt”	5
BRUSSELS SPROUTS GFR gochujang, balsamic glaze, hazelnuts	12
ASPARAGUS GF grilled asparagus, remoulade, charred lemon	12
WILD MUSHROOM CONSERVA GF braised wild mushrooms, white balsamic, shallot, orange, garlic lemon butter	12
TRUFFLE FRIES GF pecorino, roasted garlic aioli	8

Desserts

ZEPPOLE ricotta doughnut, cinnamon sugar, caramel, lemon cream	7
FORAGER’S CHIFFON lemon chiffon cake, vanilla bean chantilly, macerated wild berries, lemon curd, berry coulis	8
RASPBERRY DACQUOISE GF raspberry mousse, chocolate ganache, callebaut ruby chocolate, chocolate almond cake	9