

EST.
2018

FELLER

Feller takes inspiration from the culinary traditions of the Great North. Chef Sam Collins' innovative menus are based on Midwest-sourced ingredients that evoke Minnesota's traditional foraging and hunting culture, from American Wagyu to grass fed bison and wild boar sausage. Sample our firsts, indulge in some pasta or find yourself tempted by an intriguing cocktail crafted with Minnesota spirit.

Firsts

share.... or not

1/2 off 2p - 5p (mon-fri)

BACON WRAPPED DATES goat cheese, ipa honey, pistachio	15
BLACKENED SHRIMP GF manchego grits, prickly pear-chili glaze	22
SMOKED WINGS GFR dry rub, buttermilk blue cheese or ranch	16
BRUSCHETTA whipped ricotta, roma tomato, shaved garlic, red onion, basil, EVOO & balsamic reduction	13
MUSSELS GFR white wine garlic cream, pecorino, grilled focaccia	17
MINNESOTA POTSTICKERS mushroom, sweet corn, sweetcorn nage, chili oil	15
FRIED CALAMARI ramp chili crisp, lemon thyme aioli, charred lemon	17
WILD RICE SOUP Minnesota classic made with smoked pheasant	7

Sides

enough to share

1/2 off 2p - 5p (mon-fri)

BRUSSELS SPROUTS GFR gochujang, balsamic glaze, hazelnuts	12
SMOKED CARROTS thumbelina carrots, ipa honey	12
TRUFFLE FRIES GF pecorino, roasted garlic aioli	10
POMMES ROBUCHON GF potato purée	10
RISOTTO GF sweet corn, wild mushrooms, pecorino	12
GREEN BEAN CASSEROLE haricot vert, cream of mushroom, crispy onions	11
WILD RICE HAUTE DISH GF celery, mushroom, craisin, wild game sausage, grana cream, pecan crumble	12

Salad

add shrimp 11, chicken 8, salmon 12, sirloin 18

AXE HEAD WEDGE GF 15
pancetta bacon, tomato, red onion, house blue cheese dressing

NORTHERN LIGHTS GF 14
mixed greens, northern lights blue cheese, candied pecans, golden berries, apple, spring onion vinaigrette

ST. CROIX CAESAR 12
romaine, bread crumb, pecorino, herbs

From The Wild

ELK CHOP GF 18 oz bone in north american elk	55
WHITE TAIL BACKSTRAP GF two 4 oz steaks	40
BISON STRIP GF 12 oz	59
WILD SAUSAGES GF one each of pheasant, venison, wild boar, trio of sauce	22

From The Ranch GF

RIBEYE 14 oz wagyu	75
FILET MIGNON 8 oz wagyu	59
SIRLOIN 6oz/10 oz wagyu	28/40
PICANHA 8 oz wagyu	45

Adds... GF

CHIMICHURRI	3
BORDELAISE	3
BEARNAISE	3
GRILLED ONIONS	5
WILD MUSHROOM CONSERVA	7
GARLIC SHRIMP	11

Signature Entrees

PECAN WALLEYE 35
sweet corn-mushroom risotto, lemon sumac foam

BISON SHORT RIB GF 45
smoked thumbelina carrots, manchego grits, braising jus, potato crisps

HUNTERS CHICKEN 25
wild mushroom, shallot, chasseur sauce, potato purée, haricot vert

Pasta

CACIO E PEPE 20
bucatini, pecorino garlic cream, cracked black pepper, basil

BISON "STROGANOFF" 26
peas, carrot, mushroom, onion, bison, supreme sauce, strozzapreti

BOLOGNESE 25
veal, pork, pancetta, tagliatelle, grana

Sandwiches

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

THE DRUNKEN HUNTER | elk burger, northern lights blue cheese, cherry-bourbon spread, crispy onions 23

BISON GRILLED CHEESE | bison short rib, marieke farms gouda, smoked cheddar, caramelized onion, prickly pear-chili jam, brioche 23

THE SNOBBY CHICKEN | seared chicken breast, boursin, crispy pancetta, pear mostarda, arugula 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

FEATURE BTG

CHARDONNAY Pride Mountain Vineyards Spring Mountain District Napa Valley CA	50Z 90Z BTL 20 36 95
MALBEC Corazon Del Sol 'by Revana' Uco Valley Argentina	17 30 80
CABERNET SAUVIGNON Hall Napa Valley CA	25 45 120

WHITES BY THE GLASS

50Z | 90Z | BTL

PINOT GRIGIO Santa Di Terrossa Veneto Italy	10 17 45
SAUVIGNON BLANC Kuranui 'Single Vineyard' Marlborough New Zealand	10 17 45
CHARDONNAY Trefethen 'Eshcol' Oak Knoll District Napa Valley, CA	13 24 60
CHARDONNAY Paul Hobbs 'Crossbarn' Sonoma Coast CA	17 29 80

PINK BY THE GLASS

50Z | 90Z | BTL

ROSE Bodegas Faustino Rioja Spain	9 16 40
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REDS BY THE GLASS

50Z | 90Z | BTL

PINOT NOIR Cloudline Willamette Valley OR	14 25 65
MALBEC Altos Las Hormigas Argentina	10 17 45
ZINFANDEL Baca 'Home Base' Dry Creek CA	16 29 75
RED BLEND Ocnautic Paso Robles CA	11 20 50
CABERNET SAUVIGNON Chasing Rain Red Mountain WA	13 24 60
CABERNET SAUVIGNON Whitehall Lane 'Rassi' Sonoma County CA	18 32 95

ROSE & BUBBLES BY THE GLASS

50Z | 90Z | BTL

PROSECCO Bisol 'Jeio' Veneto Italy	12 22 65	CAVA The Torre Oria 'Brut' Penedes Spain	10 18 45
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SIGNATURE COCKTAILS

Whiskey

OLD FASHIONED FELLER 14	BOURBON CHERRY-ORANGE SIMPLE CHERRY BARK-VANILLA BITTERS ANGOSTURA
GRANDPA'S CARDIGAN 14	OLD FORESTER SIGNATURE RYE ST. GEORGE'S SPICED PEAR NOCINO ALLSPICE DRAM BORDEAUX CHERRY
RYE NOT? 14	OLD FORESTER RYE TATTERSALL AMARO MAPLE-SAGE SIMPLE
BEER & A BUMP 10	16 oz PABST BLUE RIBBON SHOT OF OLD FORESTER RYE or BOURBON

Gin

FIRESIDE CHAT 12

EARL GREY INFUSED GIN | HONEY SIMPLE | FRESH LEMON JUICE | FEE FOAM

SEQUOIA 13

BEEFEATER GIN | TITO'S VODKA | DOLIN DRY VERMOUTH | SMOKED BLUE CHEESE STUFFED OLIVE

Agave

SWEET SMOKE 13

VERDE JOVEN MEZCAL | EL JIMADOR BLANCO | BROVO ORANGE CURACAO | PINEAPPLE SOUR | COCONUT-LIME SHRUB | LAVA SALT

THE CUERNAVACA 15

REVEL AVILA 88 BLANCO | AGAVE NECTAR | PEYCHAUD BITTERS | GINGER BEER | FRESH BASIL

Vodka

BLUEBERRY LAVENDER COSMO 13

VODKA | TATTERSALL BLUEBERRY | ORANGE CURACAO | LAVENDER SYRUP

ESPRESSO MARTINI 14

VODKA | ESPRESSO LIQUEUR | MADE COFFEE COLD PRESS | VANILLA SYRUP

Interesting...

HIPSTER'S DELIGHT 14

HOMEMADE LIMONCELLO | FERNET | BLACKBERRY BRANDY | LEMON

LUCE DEL SOL 13

APEROL | GRAPEFRUIT CORDIAL | HONEY SIMPLE | FRESH ORANGE & LEMON JUICE

N/A

SPARKLING TROPICAL TWIST 10

A PATIO POUNDER WITH NOTES OF PINEAPPLE, LIME, COCONUT, GINGER BEER, FINISHED WITH A SUGAR RIM & LIME WHEEL

VIOLET VIBES 10

CHILLED BLACKBERRY JASMINE TEA SHAKEN WITH LEMON, HONEY & A DASH OF FEE FOAM, SUGAR RIMMED WINE GLASS, SOPHISTICATED & REFRESHING

DREAMSICLE 10

THIS BLEND OF ORANGE & VANILLA WILL INSTANTLY TAKE YOU BACK TO A COMBINATION OF A DREAMSICLE POPSICLE & AN ORANGE SODA! LET YOUR CHILDHOOD FLOOD BACK WITH EVERY SIP