

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 GFR   goat cheese, ipa honey, pistachio	16
BLACKENED SHRIMP GF   manchego grits, prickly pear-chili glaze	22
SMOKED WINGS GFR   dry rub, buttermilk blue cheese or ranch	16
BRUSCHETTA GFR   whipped ricotta, roma tomato, shaved garlic, red onion, basil, EVOO & balsamic reduction	13
MUSSELS GFR   wild boar calabrese, tomato pomodoro, Tiny Smith Farms micro basil, grilled focaccia	17
TOASTED ELK RAVIOLI   porcini powder, currants, pecorino, i'm your huckleberry sauce	18
FRIED CALAMARI   ramp chili crisp, lemon thyme aioli, charred lemon	17
WILD RICE SOUP GF   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 GFR   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	14
RATATOUILLE GF   zucchini, eggplant, yellow squash, tomato pomodoro, herbs	12
CHARRED ASPARAGUS GF   black garlic compound butter, lemon zest, pecorino	12

## Salad

add shrimp 11, chicken 10, salmon 18, sirloin 18

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

**NORTHERN LIGHTS GF 14**  
greens, northern lights blue cheese, candied pecans, shaved bermuda onion, pickled rhubarb, maple vinaigrette

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

## From The Wild

<b>ELK CHOP * GF 58</b> 18 oz bone in north american elk
<b>MAPLE GLAZED RABBIT GF 35</b> crispy leg-thigh quarter
<b>BISON RIBEYE * GF 80</b> 18 oz north american bison
<b>WILD SAUSAGES GF 25</b> one each of three wild game sausages, i'm your huckleberry sauce & drunken cherry sauce, prickly pear-chili glaze

## From The Ranch

<b>PORK CHOP* GF 29</b> 12 oz bourbon cider brined
<b>PICANHA* GF 65</b> 8 oz wagyu, chimichurri
<b>FILET MIGNON* GF 69/49</b> 10oz / 6oz wagyu
<b>SIRLOIN* GF 45</b> 12 oz upper choice

## Adds...

<b>BLUE CHEESE CRUST 6</b>
<b>BONE MARROW CANOE GF 10</b>
<b>FOIE GRAS &amp; TRUFFLE 20</b>
<b>DEMI GLACE GF 6</b>
<b>CHARRED SHRIMP (3) GF 11</b>
<b>WILD MUSHROOM CONSERVA GF 7</b>

## Signature Entrees

**PECAN WALLEYE GFR 36**  
sweet corn-mushroom risotto, lemon sumac foam

**BISON SHORT RIB GF 46**  
smoked thumbelina carrots, manchego grits, braising jus, potato crisps

**HUNTER'S CHICKEN 26**  
wild mushroom, shallot, chasseur sauce, potato purée, haricot vert

## Pasta

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

**PASTA DE MARE 24**  
shrimp, clams, mussels, roma tomato, garlic, basil, white wine butter sauce, capellini

**ORECCHIETTE 23**  
wild boar calabrese sausage, local dinosaur kale, blistered tomato, crushed red pepper, pecorino

## Sandwiches

**THE DRUNKEN HUNTER\* GFR 26**  
elk burger, northern lights blue cheese, cherry-bourbon spread, crispy onions

**THE FELLER\* GFR 23**  
house-made american cheese, northstar pickles, grilled onion, feller sauce, pub bun

**THE SNOBBY CHICKEN GFR 22**  
boursin cheese, i'm your huckleberry sauce, arugula, pancetta crisp

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

SHIRAZ d'Arenberg 'Footbolt' | McLaren Vale | Australia

CABERNET SAUVIGNON Lapostolle 'Cuvee Alexander' | Apalta | Chile

50Z | 90Z | BTL

15 | 27 | 70

17 | 30 | 80

## WHITES BY THE GLASS

50Z | 90Z | BTL

RIESLING Röss Family 'White Rabbit' | Rheinhessen | Germany 12 | 21 | 55

PINOT GRIGIO Santa Di Terrossa | Veneto | Italy 10 | 17 | 45

VERMENTINO San Felice | Tuscany | Italy 12 | 21 | 55

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

## 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 Ocnaotic | 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

ROSE Les Hauts Plateau | Provence | FR 10 | 18 | 45

50Z | 90Z | BTL

PROSECCO Bisol 'Jeio' | Veneto | Italy 12 | 22 | 65

50Z | 90Z | BTL

CAVA The Torre Oria 'Brut' | Penedes | Spain 10 | 18 | 45

## 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