

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 wild boar calabrese, tomato pomodoro, Tiny Smith Farms micro basil, grilled focaccia	??
TOASTED ELK RAVIOLI porcini powder, currants, pecorino, i'm your huckleberry sauce	??
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
RATATOUILLE zucchini, eggplant, yellow squash, tomato pomodoro, herbs	??
CHARRED ASPARAGUS black garlic compound butter, lemon zest, pecorino	??

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
greens, northern lights blue cheese, candied pecans, shaved bermuda onion, pickled rubharb, maple vinaigrette

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

From The Wild GF

ELK CHOP 18 oz bone in north american elk	55
WILD BOAR CHOP bourbon & cider brined	??
MAPLE GLAZED RABBIT crispy leg-thigh quarter	??
BISON RIBEYE 18-20 oz, black garlic butter	??
WILD SAUSAGES one each of wild boar, venison, rabbit & rattlesnake, i'm your huckleberry sauce & pear mostarda	22

From The Ranch GF

PICANHA 8 oz wagyu, chimichurri	45
FILET MIGNON 6oz or 10oz bordelaise	??/59
SIRLOIN 10oz wagyu, cabernet demiglace	40
PORTERHOUSE 28oz, black garlic butter	??

Adds... GF

BLUE CHEESE CRUST	3
BACON WRAPPED SCALLOPS	3
BONE MARROW CANOE	3
FOIE GRAS TORCHON	5
BLACK GARLIC COMPOUND BUTTER	7
GARLIC SHRIMP	11
WILD MUSHROOM CONSERVA	7

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

FORAGERS FILET ??
6oz, wild foraged mushroom, chasseur sauce, potato purée, haricot vert

Pasta

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

PASTA DE MARE ??
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 23
elk burger, northern lights blue cheese, cherry-bourbon spread, crispy onions

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

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

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