

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, green peppers, onion, 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

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

From The Ranch

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

Adds...

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

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-burger blend, 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, prosciutto 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 | Austrailia

CABERNET SAUVIGNON Lapostolle ‘Cuvee Alexander’ | Apalta | Chile

5OZ | 9OZ | BTL

15 | 27 | 70

17 | 30 | 80

WHITES BY THE GLASS

5OZ | 9OZ | BTL

RIESLING Dr. Pauly ‘Noble House’ | Mosel | Germany

11 | 20 | 50

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

5OZ | 9OZ | 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

5OZ | 9OZ | BTL

ROSE Les Hauts Plateau | Provence | FR

10 | 18 | 45

5OZ | 9OZ | BTL

PROSECCO Bisol ‘Jeio’ | Veneto | Italy

12 | 22 | 65

5OZ | 9OZ | 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