

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

WHITES BY THE GLASS		5OZ 9OZ BTL	REDS BY THE GLASS		5OZ 9OZ BTL
RIESLING	Dr. Pauly ‘Noble House’ Mosel Germany	11 20 50	PINOT NOIR	Cloudline Willamette Valley OR	14 25 65
PINOT GRIGIO	Santa Di Terrossa Veneto Italy	10 17 45	MALBEC	Altos Las Hormigas Argentina	10 17 45
WHITE BLEND	Tramin Cuvee ‘T’ Trentino-Alto Adige Italy	13 24 60	ZINFANDEL	Baca ‘Home Base’ Dry Creek CA	16 29 75
SAUVIGNON BLANC	Kuranui ‘Single Vineyard’ Marlborough New Zealand	10 17 45	CABERNET SAUVIGNON	Chasing Rain Red Mountain WA	13 24 60
CHARDONNAY	Logan Farrell Napa Valley, CA	12 21 55	CABERNET SAUVIGNON	Lapostolle ‘Cuvee Alexander’ Apalta Chile	16 29 75
CHARDONNAY	Trefethen ‘Eshcol’ Oak Knoll District Napa Valley CA	15 27 70	CABERNET SAUVIGNON	Peju Napa Valley CA	20 36 95

ROSE & BUBBLES BY THE GLASS

		5OZ 9OZ BTL			5OZ 9OZ BTL
ROSE	Les Hauts Plateau Provence FR	10 18 45			
PROSECCO	Bisol ‘Jeio’ Veneto Italy	12 22 65	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