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 | 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 | peas, lemon zest, parmesan crisp — 14

TRUFFLE 'MAC' & CHEESE | super cheesy truffled bechamel, torchio pasta, fine herbs, bread crumb — 16

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
burgundy poached pear, tuscan greens, northern lights blue cheese, toasted pecans, maple vinaigrette, apple saba drizzle

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

From The Wild

ELK CHOP * GF — 58
18 oz bone in north american elk

MAPLE GLAZED RABBIT GF — 35
crispy leg-thigh quarter, smoked thumbelina carrots

BISON RIBEYE * GF — 80
18 oz north american bison

WILD SAUSAGES GF — 25
one each of 3 wild game sausages, 3 special dipping sauces

Adds...

demi glace gf	6
charred shrimp (3) gf	11
wild mushroom conserva gf	7
blue cheese crust	6
bone marrow canoe gf	10
foie gras & truffle	20

FELLER FRITES GF 49
8 oz wagyu bavette, truffle frites, roasted garlic aioli, peppercorn demi

From The Ranch

PORK CHOP* GF — 29
12 oz bourbon cider brined

PICANHA* GF — 65
8 oz wagyu, chimichurri

FILET MIGNON* GF — 69/49
10oz / 6oz wagyu

SIRLOIN* GF — 45
12 oz upper choice

Signature Entrees

PECAN WALLEYE GFR 36
pecan crust, green pea risotto, lemon sumac foam

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

CHICKEN BOCCA 26
pan seared breast, crispy procuitto, sage veloute sauce, potato puree, smoked thumbelina carrots

Pasta

add grilled foccacia 2

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

BISON STROGANOFF 24
peas, carrots, mushroom, onion, bison, supreme sauce, garganelli

BOLOGNESE 23
ground veal, pork, pancetta, pecorino, tagliatelle

Sandwiches

HUNGRY HUNTER* GFR 26
elk burger, pancetta-onion jam, brie

THE FELLER* GFR 23
house burger blend, homemade american cheese, northstar pickles, grilled onion, feller sauce

SNOBBY CHICKEN GFR 22
crispy chicken breast, smoked bacon, mereike farms gouda, snobby sauce, northstar pickles, lettuce, tomato

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
RIESLING Dr. Pauly 'Noble House' | Mosel |Germany	11|20|50
PINOT GRIGIO Santa Di Terrossa | Veneto | Italy	10|17|45
WHITE BLEND Tramin Cuvee 'T' | Trentino-Alto Adige | Italy	13|24|60
SAUVIGNON BLANC Kuranui 'Single Vineyard'| Marlborough | New Zealand	10|17|45
CHARDONNAY Logan Farrell | Napa Valley, CA	12|21|55
CHARDONNAY | Trefethen 'Eshcol' | Oak Knoll District | Napa Valley | CA	15|27|70

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
CABERNET SAUVIGNON Vigilance | Lake County | CA	12|21|55
CABERNET SAUVIGNON Lapostolle 'Cuvee Alexander' | Apalta | Chile	16|29|75
CABERNET SAUVIGNON Peju Napa Valley | CA	20|36|95

ROSE & BUBBLES BY THE GLASS

	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