

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 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 3 wild game sausages, 3 special dipping sauces	25

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

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

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

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 prociutto, 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	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	12 21 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			