

oddfellows wine bar is proud to grow much of our produce at our sister business, sun seeker farm. we are also proud to work with the following local producers: northern harvest csa, good grief farm, native woods farm, wilson creek farm, and pilot pastures.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



first

warmed olives 6
lemon oil, fresh herbs

spiced nuts 6
szechuan, cardamom

beet soup 10
thai curry, pine nuts

next

pkhali 14
walnut, leek, naan

burrata 14
confit tomato, black truffle

lamb meatballs 19
pork, saffron, apricot

chips & dip 12
green goddess, paprika

between

cheese plate 24
mustard, preserves

meat plate 24
pickled radish

kale salad 12
radish, pear, shallot

quinoa salad 16
chickpea, feta, brussel sprouts

warm cabbage 16
curry labneh, pear
agrodulce

twice cooked potato 13
whipped feta, mustard

and then

casarece 26
fig jam, pork sugo

bucatini 16
basil pesto, cashew, poached egg

bison short rib 32
black garlic, gold raisins

shrimp + grits 20
gouda, maple glaze

6oz flatiron steak 35
usda prime, chimichurri, fingerlings

lake superior white fish 24
herb crust, carolina slaw

lastly

olive oil cake 12
poached pear, whipped cream

chocolate cremeux 12
sea salt, olive oil

keweenaw coffee works
drip coffee

bloom wildcraft
hot chaga chocolate

hot tea
green - white - black
lemon balm

housemade sodas
lemongrass pear