

*Welcome to Rubaiyat - nestled in the Driftless Region of Northeast Iowa.*

*We feature a seasonal American menu, emphasizing straight - forward, approachable cuisine that both looks and tastes clean and composed. This means simply but skillfully prepared ingredient - driven dishes that reveal our commitment to using the highest quality products, in season, and local when available. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions for reasons other than a food allergy.*

## Starters

### Shrimp Wraps

Ginger miso dipping sauce 10.95

### 🍷 Bloody Mary Mussels w/ Crostini

Onion / garlic / kale / vodka tomato broth 12.95

### 🍷🌱 American Artisan Cheese Plate

Prairie Breeze Aged Cheddar / Fiscalini Lionza Alpine Swiss / Sartori Rosemary & Olive Oil Rubbed Asiago / Belgioioso Creamy Gorgonzola / Rouge Et Noir Triple Crème Brie / cracked pepper wafers / cranberry Grand Marnier relish / stone ground mustard / sweet gherkin pickles 15.95

### 🌱 Fried Pearl Onions

Horseradish, garlic, Dijon aioli 9.95

### 🍷🌱 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

### 🍷 Smoked Gouda, Local Bacon, Roasted Tomato & Mushroom Dip

Toasted naan bread 10.95

### 🍷 Local Bison & Pork Meatballs

Apple chips / pumpkin spice bbq sauce 10.95

## Soup + Salad

🍷 Soup cup 2.95 / bowl 4.95

### 🍷🌱 Soup & Salad

A bowl of our soup of the moment and your choice of our house salad, kale Caesar or lettuce wedge 9.95

🍷🌱 Large House Salad or Large Kale Caesar Salad 8.95

Large salad w/ shrimp, salmon, tuna, or chicken 13.95

We are proud to partner with local farmers and artisans throughout the year whose efforts help inspire our vision:

*WW Homestead Dairy, Cedar Ridge Farm, Country View Dairy, Cedar Ridge Farm, Toppling Goliath Brewing Co., PIVO Brewing Co., Pulpit Rock Brewing Co., River Root Farm, Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy, Swiss Valley Farms, Wisco Soda Pop, Nordic Creamery, Hawkeye Bison Farm, Breezy Lane Farms*

🍷 Signifies gluten free or can be prepared gluten free menu item.  
Add 2.00 for gluten free bun or pasta.

🌱 Signifies an item that can be made vegetarian.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

We cannot be responsible for medium well or well- done entrees.

*The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies' ready-to-wear boutique. In the early to mid-1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront. After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store. After Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. The front doors are the original doors that were found upstairs during the renovation. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah.*

## Entrees

*Served with your choice of house salad / kale Caesar / lettuce wedge or soup of the moment & a loaf of warm sourdough bread*

### 🍷🍷Pasta Rubaiyat

Shrimp / scallops / snow crab / fresh basil / linguini / house alfredo 21.95

### 🍷The Chicken & The Goat

Hubbard squash / leeks / goat cheese / sage / smashed potatoes 20.95

### 🍷\*Grilled Filet Mignon

Maple coffee butter / smashed potatoes / bacon seared brussels sprouts 25.95

### \*Blackened Ahi Tuna & Waffles

Sunny side egg / creamy miso-ginger / local microgreens / frites 19.95

### 🍷\*Maple Leaf Farms Duck Breast

Chinese five spice / fennel / spinach / blackberry demi- glaze / bourbon brown sugar sweet potatoes 23.95

### 🍷Grilled Iowa Pork Chop

Fire roasted Fuji apple & bacon slaw / smashed potatoes / salted caramel drizzle 22.95

### 🍷Grilled Red Snapper

Roasted tomatoes, artichokes, capers, riced cauliflower & kale / lemon white wine garlic butter / toasted pine nuts 22.95

### 🍷🍷Flatbread Pizza of the Day

Roasted cauliflower crust / your server will provide details 15.95

### 🍷Autumn Mac and Cheese

Local green onion Italian sausage / red onions / celery / dried cranberries / candied walnuts / orange cream sauce / gouda & fontina / gluten free penne 21.95

### 🍷Seared U-10 Sea Scallops

Lingonberry maple drizzle / bourbon brown sugar sweet potatoes / bacon seared brussels sprouts / local microgreens 24.95

### 🍷\*Local Rock Cedar Ranch 1/2 lb. Grass Fed Burger

Local bacon / white sharp cheddar / caramelized onions / roasted tomatillo mayo / cranberry citrus ciabatta / frites 16.95

### 🍷Bacon Wrapped Turkey Filet

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts / bourbon brown sugar sweet potatoes 20.95

### Honey Garlic Rubbed Norwegian Salmon

Smoked gouda & roasted red pepper bisque / kale / butternut squash ravioli / pumpkin seed dust 23.95

Split plate charge 6.95

This includes your choice of soup or salad.

An 18 percent gratuity is added to parties of 8 or more to ensure quality service.

*As a small business, we greatly appreciate payment via cash or check.*

Please consider these options when paying.

Thank you for supporting this locally owned business.

We look forward to seeing you again soon!

Cheers, *Andy & Kim*