

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. Thank you.

Starters

Shrimp Wraps

Blueberry pomegranate dipping sauce 10.95

🌱🍷Edamame

Black truffle infused sea salt 7.95

🌱Moscow Mule Pulled Pork

Kansas City smoked pulled pork / ginger beer lime bbq / toasted Naan bread 9.95

🌱🍷European Artisan Cheese Plate

GF sea salt cracker / bacon jam 10.95

🌱Smoked Organic Chicken Wings

Smokehouse maple rub / Sriracha bourbon sauce 10.95

🌱Calamari Fra Diavolo

House made roasted red pepper, tomato, bacon sauce 9.95

Soup + Salad

🌱Soup

cup 2.95 / bowl 4.95

🌱🍷Soup & Salad 9.95

🌱🍷Large House Salad or Large Kale Caesar Salad 8.95

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

🌱🍷Tuna Salad

Organic greens / medium rare chilled tuna / English cucumbers / grape tomato / red onion / French fried onion / goat cheese / sun-dried pears / candied pecans / champagne vinaigrette 15.95

Pizza + Burger

Served with your choice of our house salad / kale Caesar / lettuce wedge / soup & house made bread

🌱🍷Flatbread Pizza of the Day

House made flatbread / your server will provide details 13.95

🌱Local Rock Cedar Ranch Burger

Smoked pulled pork / green chile / nacho cheese sauce / onion straws / Sriracha bourbon bbq / fries 16.95

🌱🍷Jalapeno Popper Melt

Local bacon / jalapeno cream cheese spread / colby jack cheese / Texas marble rye / raspberry chipotle bbq / fries 14.95

🌱 Signifies gluten free or can be prepared gluten free menu item.

Add 2.00 for gluten free crackers, bun, pasta, or pizza crust

🍷 Signifies an item that can be made vegetarian.

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

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 our house salad / kale Caesar / lettuce wedge / soup & house made bread

🍷 Beeler's Grilled Iowa Pork Porterhouse

Caramelized onion / ancho chili demi- glaze / applewood smoked bleu cheese / smashed potatoes / bacon seared Brussels sprouts 22.95

🍷 Cobia en Papillote

Julienned vegetables / herbed butter / lemon / ancient grains & kale 21.95

🍷 Grilled Angus Flat Iron Steak

Brown sugar bourbon golden raisin butter / smashed potatoes / bacon seared Brussels sprouts 23.95

🍷 Chicken Marsala

Oven roasted tomatoes / roasted mushrooms / cracked peppercorn marsala sauce / smashed potatoes 20.95

Honey Garlic Rubbed Norwegian Salmon

Mushroom & brie bisque / local bacon / lobster ravioli / French fried onion 22.95

🍷 Veal Piccata

Artichoke hearts / capers / white wine lemon butter / spaetzle / broccolini 20.95

🍷 Maple Leaf Farms Half Roasted Duck

Orange lingonberry glaze / goat cheese / balsamic reduction / smashed potatoes 24.95

🍷 🍷 Pasta Rubaiyat

Shrimp / scallops / blue crab / fresh basil / house made alfredo 20.95

🍷 🍷 Greek Pasta

Roasted tomatoes / artichoke hearts / red onion / kalamata olives / feta cheese / gluten free penne / lemon garlic white wine olive oil sauce 19.95

🍷 Pan Fried Lake Perch

Dill, caper, sun-dried tomato tartar / ancient grains & kale / broccolini 21.95

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.

*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.

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,
Fifth Season Cooperative, Toppling Goliath Brewing, Pulpit Rock Brewing,
Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy,
Beeler's Pork, Swiss Valley Farms, Patchwork Green Farm, River Root Farm,
Decorah Farmer's Market