

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

🍷 Seared Tuna Carpaccio

Cantaloupe / mozzarella / mint / balsamic 11.95

Shrimp Wraps

Strawberry daiquiri dipping sauce 10.95

🍷 BBQ Pork Rib Tips

Smoked black pepper & Millstream root beer BBQ 11.95

🍷🍃 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

🍷🍃 House Made Chips

Trio of sauces: sriracha ketchup, house made bleu cheese, Carolina BBQ 9.95

🍷 Campfire Brie

Local tomato / garlic / balsamic / olive oil / fresh basil / toasted naan bread 10.95

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

Pizza + Sandwiches

Served with your choice of house salad / kale Caesar /

lettuce wedge or soup of the moment & a loaf of warm sourdough bread

🍷🍃 Flatbread Pizza of the Day

Roasted cauliflower crust / your server will provide details 15.95

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

Colby jack / pecan smoked shoulder bacon / caramelized onions /
smoked black pepper & root beer BBQ / cheddar ciabatta / frites 16.95

🍷*Ahi Tuna Sandwich

Goat cheese / local micro pea shoots / roasted tomatoes / cucumber wasabi sauce /
toasted butter croissant / frites 15.95

Wagyu Beef Hot Dog

Black beans / corn / roasted red peppers / cilantro lime crème fraiche /
French roll / frites 15.95

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,

Fifth Season Cooperative, 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, Spring Grove Soda, Shullsburg Creamery, 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.

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

Grilled Swordfish

Grapefruit / fennel / onion / carrot / broccoli / Thai peanut sauce / chow mein / riced cauliflower 21.95

🍷🍷 Local Breezy Lane Farms Grilled Ham Steak

Tropical pineapple salsa / smashed potatoes 19.95

🍷🍷 Summer Picnic Mac and Cheese

Local bacon / pickle / roasted sweet corn / vidalia onion / spinach / gouda & fontina / BBQ sauce / gluten free penne 22.95

🍷🍷 *Java Rubbed Maple Leaf Farms Duck

Local *Impact Coffee* dusted / lingonberry brandy reduction / riced cauliflower & kale 22.95

🍷🍷 Norwegian Salmon Scampi

Argentinian red shrimp / red onion / bell pepper / garlic citrus white wine sauce / Iowa made gnocchi 23.95

🍷🍷 *Grilled Filet Mignon

Chili, mint & lime butter / smashed potatoes / bacon seared brussels sprouts 25.95

Blackened Rainbow Trout

Green tomato & strawberry pico de gallo / ancient grains, barley & kale / balsamic drizzle 22.95

🍷🍷 Creamy Parmesan Chicken

Mushroom / spinach / garlic / smashed potatoes 20.95

🍷🍷 Grilled Iowa Pork Chop

Tomato corn chutney / smashed potatoes / bacon seared Brussels sprouts 23.95

Split plate charge 6.95

This includes your choice of soup or salad.

*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.

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*