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

TG Dorothy's Lager Buckwheat Pancakes

Snow crab / local bacon / jalapeno / goat cheese / balsamic / local micro greens / green tea sea salt 9.95

Shrimp Wraps

Orange sesame ginger dipping sauce 10.95

№Caprese Skewers

Local tomatoes / local basil / fresh mozzarella / balsamic / olive oil 8.95

№ Hummus of the Day

Your server will provide details / blue corn tortilla chips 7.95

Smoked Brisket and Monterey Jack Quesadilla

Fresh mango / green onion / roasted red peppers / kale / garlic, horseradish & Dijon aioli 9.95

№ Housemade Chips

Trio of dipping sauces - watermelon ketchup / bacon blue cheese / vanilla bean barbeque 8.95

Soup + Salad

Soup

cup 2.95 / bowl 4.95

- **Soup & Salad** 9.95 **Soup & Salad** 9.95 **Soup & Salad** 9.95 **Soup & Salad** 9.95
- Substitution S

Large salad w/ shrimp, salmon, or chicken 12.95

©♥*Basil & Citrus Rubbed Ahi Tuna Salad w/ Summer Slaw

Grilled peaches / dried pomegranate seeds / toasted almonds / goat cheese / local micro greens / orange sesame ginger vinaigrette 14.95

Small Plates

Your choice of our house salad with local greens / kale Caesar / lettuce wedge / soup & house bread

№ Flatbread Pizza of the Day

House made flatbread / your server will provide details 13.95

№*Local Rock Cedar Ranch Burger

House champagne pickles / local bacon / sharp cheddar / watermelon ketchup / LTO / fries 15.95

Chicken Melt on Wheatberry

Gouda & fontina / tomato / spinach / balsamic caramelized leeks / fries 14.95

Drink wine. This is life eternal.

This is all that youth will give you.

It is the season for wine, roses and drunken friends.

Be happy for this moment. This moment is your life."

- From the Rubaiyat of Omar Khayyam

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

Your choice of our house salad with local greens / kale Caesar / lettuce wedge / soup & house bread

№ Pasta Rubaiyat

Our signature dish- shrimp / scallops / crabmeat / basil / alfredo w/ local heavy cream 20.95

№Pecan Smoked Ribs

Summer slaw / vanilla bean barbeque sauce / sweet potato fries 22.95

Solution Solution Solution

Sriracha maple raspberry drizzle / caramelized leeks / smashed potatoes / bacon Brussels sprouts 20.95

№Mojito Swordfish

Rum / local squash / bell peppers / green onions / fresh lime / mint / Iowa spaetzle 19.95

Ancho- Chili Dusted Iowa Barramundi

Strawberry mango salsa / farro / local micro greens / local vegetables 20.95

Solution Salmon ■ Salmon

Peach & green chili crème freche / pesto risotto / local micro greens / local vegetables 21.95

№Bavarian Pretzel Encrusted Chicken

Spinach / grilled pineapple / TG beer cheese cream sauce / smashed potatoes / local vegetables 19.95

©Grilled 10 oz. Iowa Ribeye

Avocado butter / smashed potatoes / bacon Brussels sprouts 23.95

Porcini & Truffle Ravioli w/ Roasted Summer Vegetables

Goat cheese / roasted red pepper sauce / fresh cilantro 19.95

Grilled Lamb Chops

Lingonberry mint demi- glaze / smashed potatoes / bacon Brussels sprouts 24.95

Summer Picnic Mac and Cheese

Pulled pork / pickles / roasted sweet corn / red onion / spinach / gouda & fontina / gluten free penne 19.95

Split plate charge 6.95 This includes your choice of soup or salad.

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.

*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 would like to thank our local producers & suppliers:

WW Homestead Dairy, Hansen's Dairy, Cedar Ridge Farm, Country View Dairy, Toppling Goliath, Vero Blue Farms, Decorah Farmers Market, Rock Cedar Ranch, Lynch Pork, Impact Coffee Bar & Roasters, River Root Farm, & Patchwork Green Farm

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