

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

🍷 Steamed Mussels

Local bacon / red onions / tomatoes / kale / saffron broth 10.95

🍷🍷 Hummus of the Day

Your server will provide details / blue corn tortilla chips 7.95

Shrimp Wraps

Tomato bacon dipping sauce 10.95

🍷 Baked Caramel Apple Brie

Puff pastry / cranberry rosemary crisps / local Johnson Family apples / local roasted garlic bulb 10.95

Bloody Mary Chicken Meatballs

Tomatoes / red onion / garlic / fresh basil / vodka tomato sauce 8.95

🍷🍷 Housemade Chips

Trio of dipping sauces – parmesan peppercorn / cranberry horseradish aioli / apple cinnamon ketchup 8.95

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, or chicken 12.95

🍷🍷* Ahi Tuna Salad

Harvest slaw / roasted butternut squash / raisins / local bacon / goat cheese / toasted pumpkin seed dust / organic ginger miso dressing 14.95

Pizza + Sandwiches

Your choice of our house salad / 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

Chorizo / muenster cheese / LTO / pickle / chimichurri aioli / fries 15.95

🍷 Cuban Pork Melt

Swiss cheese / Dijon mustard / tomato / pickles /

Minnesota wild rice & cranberry bread / 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

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

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

Pasta Rubaiyat

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

Pecan & Apple Pie Pork

Fire roasted Fuji apples / caramelized leeks / country gravy / candied pecans / bacon seared Brussels sprouts / bourbon brown sugar sweet potatoes 22.95

Greek Style Jumbo Shrimp

Artichoke hearts / black olives / red onion / sun-dried tomatoes / fried Iowa gnocchi / garlic white wine sauce / feta cheese 20.95

Chicken Marsala

Marsala & crimini mushroom peppercorn gravy / glazed carrots / smashed potatoes 19.95

Pistachio Encrusted Salmon

Blueberry & bacon glaze / caramelized leeks / pumpkin risotto 21.95

* **Grilled Flat Iron Steak**

Rosemary maple brown sugar butter / bacon seared Brussels sprouts / smashed potatoes 22.95

Pan Roasted Mahi Mahi

Carrot puree / ancient grains & rice / wild mushrooms / curry & bacon seared Brussels sprouts / balsamic glaze 20.95

Bacon Wrapped Turkey Filets

Lingonberry mascarpone sauce / bourbon brown sugar sweet potatoes / glazed carrots 20.95

Autumn Pumpkin Ravioli

Italian sausage / red onion / celery / dried cranberries / toasted walnuts / Grand Marnier cream 19.95

* **Maple Leaf Farms Duck Breast**


Cherry balsamic drizzle / goat cheese / stone ground grits / glazed carrots 23.95


Pizza Mac and Cheese

Pepperoni / Italian sausage / green pepper / black olive / red onion / tomato / smoked gouda & fontina cheese / 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, Johnson's Orchard, Hansen's Dairy, Cedar Ridge Farm, Country View Dairy, Toppling Goliath Brewing, Pulpit Rock Brewing Co., Decorah Farmers Market, Rock Cedar Ranch, Lynch Pork, Impact Coffee Bar & Roasters, River Root Farm, Iowa Food Hub & Patchwork Green Farm