

# BAR · LURCAT

## BAR MENU

### **Fresh Oyster**

Mignonette, House Hot Sauce\* 4 EA

### **Hummus and Flatbread**

Chickpeas, Yogurt, Gochugaru 13

### **Poached Mussels**

Beurre Blanc, Pickled Cucumber, Sweet Peppers, Sea Beans 14

### **Chips and Dip**

Rainbow Trout Rillettes, Potato Chips, Dill 15

### **Lurcat Burgers**

Red Wine Shallot Butter, Parsley 15

### **Chicken Sandwiches**

Pickles, Cabbage Slaw, Chilies, Milk Bun 13

### **Artisanal Cheese Plate**

Accoutrements, Crostini 19

### **Rotating Pâté**

Pickled Vegetables, Mustard, Jam, Baguette 22

### **Lurcat Fries**

Bearnaise, Heinz Ketchup 12

General Manager | **Nick Gonzales**

Sommelier | **Ross Kupitz**

Executive Chef | **Sam Gilman**

**We are dedicated to creating a sustainable and dependable work environment for every employee of Café & Bar Lurcat. A 6% surcharge has been added to support fair and reliable wages for our team. Pursuant to MN Statute 177.23 Subd. 9, this charge is not a gratuity for direct employee service.**

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.