

CAFE · LURCAT

SMALL PLATES

- Bread Service** Assortment of Warm Bread, Local Butter, Fleur de Sel 12
Artisanal Cheese Plate Accoutrements, Crostini 19
Wagyu Steak Tartare Fried Parsnip, Black Garlic, Caper, Chili Oil* 24
Tuna Carpaccio Pickled Cucumber, Thai Basil, Sesame, Orange, Gochugaru* 23
Rotating Pâté Accoutrements 22
Smoked Scallop Butternut Squash, Apple, Hazelnut, Lemon, Dill 23
Fresh Oyster Mignonette, House Hot Sauce* 4
Poached Oysters Horseradish Beurre Blanc, Pickled Beets, Apple, Caviar* 19
Little Neck Clams Linguiça Sausage, Roasted Peppers, Tomato, Lime, Cilantro, Focaccia 24
Crab Croquettes Caviar, Crème Fraîche, Chive 21
Ginger Fried Rice Shrimp, Sausage, Chili Crisp, Herbs, Egg* 19

SALADS

- Apple, Cheese, Chive** 15
Chicory Salad Endive Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette 17
Mixed Greens Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

DINNER PLATES

- Rainbow Trout Meuniere** Butternut Squash, Spinach, Fried Shallot, Herbs 42
Miso Sea Bass Rice Noodle, Cabbage Slaw 49
Korean Barbecue Salmon Black Rice, Ginger, Scallion* 37
Roasted Amish Chicken Oyster Mushroom, Parsnip, Pickled Currant, Foie Gras Jus 39
Kurobuta Pork Chop Honey-Mustard Glaze, Baby Potato, Frisée, Sauce Charcutière, Grilled Lemon* 38
7oz Filet Mignon Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola* 54
Braised Lamb Shank Birria Bean Puree, Pickled Red Onion, Radish, Cilantro, Lime 51
Red Wine Cavatelli Delicata Squash, Walnuts, Blue Cheese, Chive 32
Cauliflower Giardiniera, Chickpea, Mint, Preserved Lemon 28

EDEN VALLEY WAGYU

Local Minnesota Certified Wagyu, House Steak Sauce, Seasonal Vegetable

- 14 oz Ribeye*** 89
12oz New York Strip* 79
7oz Filet Mignon* 69
10 oz Steak Frites* 48

SIDES

- Lurcat Fries** 12
Roasted Cauliflower 16
Root Vegetables Gjetost, Black Garlic, Maple Syrup, Pine Nut 16
Wild Rice English Pea, Butternut Squash, Pickled Red Onion, Walnut-Parsley Pistou 16
Sweet Potatoes Maple-Orange Butter, Pecans, Chive 16

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.

WINES BY THE GLASS

	6 oz	9 oz
Sparkling		
Prosecco, Bisol, 'Jeio,' Veneto, Italy NV	13	19
Crémant de Limoux Rosé, Saint-Hilaire, Languedoc, France 2021	15	22
Champagne Brut, Charles Le Bel, Inspiration 1818 by Billacart-Salmon, Mareuil-sur-Ay, France NV	25	38
White		
Trebbiano d'Abruzzo, Cirelli, Abruzzo, Italy 2023	14	20
Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand 2023	13	19
Chardonnay, Crossbarn Winery by Paul Hobbs, Sonoma Coast, Sonoma County, California 2023	17	24
Riesling Kabinett, Ress Family Wines, 'White Rabbit,' Germany 2022	12	18
Rosé and Orange		
Grenache/Cinsault, Domaine de Triennes, 'Méditerranée,' Var, France 2023	14	20
Gérard Bertrand, 'Orange Gold,' Languedoc, France 2022	17	24
Red		
Beaujolais, Domaine Dupeuble Père et Fils, Burgundy, France 2022	16	23
Pinot Noir, Holloran Vineyard Wines, 'Stafford Hill,' Willamette Valley, Oregon 2022	15	22
Chianti Classico Riserva, Carpineto, Tuscany, Italy 2019	17	24
Rioja Crianza, Bodegas Muriel, Rioja Alavesa, Spain 2021	12	18
Bordeaux, Maison Dourthe, 'La Grande Cuvée,' France 2019	16	23
Cabernet Sauvignon, Priest Ranch Wines, Napa Valley, California 2021	23	33

LURCAT COCKTAILS

La Pascualita 16
Wheatley Vodka, Cointreau, Falernum, Rose-Infused Ames Farm Honey, Lime, Amaro Spritz
Curry Me Away 15
Curry-Infused Tattersall Tightline Vodka, Fernet, Planteray OFTD Rum, Coconut, Ginger, Lime, Currant
Petit Jolie 15
Lurcat Gin Blend, Dolin Dry, Rosolio, Lemon
The Steady Beet of Thyme 18
Plymouth Gin, Hayman's Navy Strength Gin, Dry Curaçao, Tattersall Cranberry, Beet-Ginger Shrub, Thyme
Mother Superior 16
Vanilla-Infused Planteray 3 Stars Rum, Amaro Nonino, Cocchi Rosa, All Spice Dram, Bitters
Fiore Pompelmo 16
Dulce Vida Blanco Tequila, Salers Gentian, Montanaro Chamomile Grappa, Grapefruit, Black Lemon Bitters

Color of the Season 16
Fidencio Mezcal, Ancho Reyes Verde, Cucumber Shrub, Tajin Salt
Figgy Pudding 21
Sazerac Rye Whiskey, Cardamaro, Cocchi Americano Bianco, Italicus Bergamotto, Absinthe, Fig, Bitters
Honey, it's Crisp Outside 15
Old Forester 86 Bourbon, Grand Marnier, Spiced Apple Cider, Hot Honey, Lemon
(Basil)ica of Saint Mary 16
Suze, Finocchietto, Galliano, Lemon, Thai Basil
Ruby Slippers 13
Mulled Wine, Cardamom, Cinnamon, Clove, Fennel, Bay Leaf
-Uplift with Martell VS Cognac or Maker's Mark Bourbon +6

BEER & CIDER

Draft 7
Bent Paddle Brewing Co., Bent Hop Golden IPA
Bauhaus Brew Labs, Wonderstuff Pilsner
Fulton Brewing, 300 Mosaic IPA
Indeed Brewing Company, Pistachio Cream Ale
Seasonal Selection*
*please inquire
Bottles & Cans
Bent Paddle Brewing, Light Lager 7
Hamm's Lager 7
Paulaner Pilsner 7
Bent Paddle Brewing, ESB Amber Ale 7
Surly Furious IPA 7
Central Waters Mudpuppy Porter 8
Milk & Honey Ciders, 'Heirloom' 8
Wild State Cider, Raspberry-Hibiscus 8
Bauhaus Brew Labs, Helles Lager, 'Nah' N/A 6

LOW PROOF+ & ZERO PROOF

Seasonal Shrubs Selection Beet-Ginger, Cucumber, or Pineapple-Tarragon	10
Bitter Ginger+ Orange, Ginger Beer, Angostura	
Mockarita+ Lime, Agave & Orange Syrup, Orange Bitters	
Old Fashioned+ Spiritless Kentucky 74 & Spiced 74, Demerara, Orange Bitters, Lemon	
+Bitters contain minute amounts of ABV	