

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
- Fresh Oyster** Mignonette, House Hot Sauce* 4
- Poached Oysters** Pickled Rhubarb, Ginger, Chervil, Caviar* 19
- Octopus** Linguiça Sausage, Baby Potato, Roasted Red Pepper, Cilantro 24
- Chicken Liver Mousse** Bacon Jam, Strawberry, Almond, Arugula, Baguette 21
- Ginger Fried Rice** Shrimp, Sausage, Chili Crisp, Herbs, Egg* 19

SALADS

- Apple, Cheese, Chive** 15
- Snap & English Pea** Dukkah, Golden Raisins, Mint Labneh, Curry Vinaigrette 15
- Mixed Greens** Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette 15

DINNER PLATES

- Miso Sea Bass** Rice Noodle, Cabbage Slaw 51
- Korean Barbecue Salmon** Black Rice, Ginger, Scallion* 39
- Roasted Amish Chicken** Peas, Mushrooms, Basil Pesto, Sorrel, Chicken Consommé 39
- Kurobuta Pork Chop** Honey-Mustard Glaze, Asparagus, Sauce Charcutière, Grilled Lemon* 40
- Lamb T-Bone** Birria Bean Purée, Pickled Red Onion, Radish, Cilantro, Lime* 48
- 7oz Filet Mignon** Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola* 55
- Lurcat Burgers** Red Wine Shallot Butter, Béarnaise, Fries 23
- 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
- Steak Frites*** 49

SIDES

- Lurcat Fries** 12
- Roasted Cauliflower** 16
- Broccolini** Rhubarb Jam, Cashew-Tofu Puree, Dukkah 16
- Wild Rice** English Pea, Green Beans, Pickled Red Onion, Walnut-Parsley Pistou 16

Executive Chef | **Sam Gilman** • General Manager | **Ross Kupitz** • Assistant General Manager | **Leeah Brekhus**

*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

Sparkling	6 oz	9 oz
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 2024	14	20
Chardonnay, Morgan Winery, 'Metallico,' Santa Lucia Highlands, Monterey County, California 2023	15	22
Riesling Kabinett, Ress Family Wines, 'White Rabbit,' Germany 2023	12	18
Rosé and Orange		
Grenache/Cinsault, Domaine de Triennes, 'Méditerranée,' Var, France 2023	14	20
Bodegas Parra Jimenez, 'Gulp Orange,' Castilla-La Mancha, Spain 2023	14	20
Chilled Red		
Tinto, Neipoort, 'Nat Cool,' Bairrada, Portugal 2022	15	22
Red		
Beaujolais, Domaine Dupeuble Père et Fils, Burgundy, France 2023	16	23
Bourgogne Rouge, Domaine Faiveley, Burgundy, France 2022	23	33
Etna Rosso, Alta Mora, 'Cusumano,' Sicily, Italy 2020	17	24
Rioja Crianza, Bodegas Muriel, Rioja Alavesa, Spain 2021	12	18
Cabernet Sauvignon, Black Stallion Estate Winery, Napa Valley, California 2022	21	30

LURCAT COCKTAILS

- La Pascualita** 16
Tattersall Tightline Vodka, Cointreau, Falernum, Rose-Infused Ames Farm Honey, Lime, Amaro Spritz
- You Say Tomato** 17
Tomato-Infused Ketel One Vodka, Alessio Bianco, Tomato, Pickle Brine, Balsamic Salt
- The Violet Flight** 17
Empress 1908 Gin, Cocchi Americano Bianco, Lavender, Thyme, Lemon
- Petit Jolie** 16
Lurcat Gin Blend, Dolin Dry, Italicus Bergamotto, Lemon
- Dad Joke** 16
Butter-Washed Campo Bravo Reposado Tequila, Banane du Brésil, Lime
- Fiore Pompelmo** 17
Tromba Blanco Tequila, Salers Gentian, Chamomile, Grapefruit, Lemon Bitters

- Green Machine** 17
Fidencio Mezcal, Ancho Reyes Verde, Cucumber Shrub, Tajin Salt
- Lurcat Old Fashioned** 28
Blanton's Single Barrel Bourbon, Demerara, Angostura & Orange Bitters
- Lovechild** 16
Capel Pisco, Heirloom Creme de Flora, Falernum, Lime, Black Lemon Bitters
- (Basil)ica of Saint Mary** 16
Suze, Finocchietto, Galliano, Lemon, Thai Basil
- Chambéry Spritz** 16
Dolin Blanc, Bisol 'Jeio' Prosecco, Strawberry, Mint, Lemon

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 Co., 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 10

- Cucumber Shrub** English Cucumber, Champagne Vinegar, San Pellegrino
- Grounded Flight** Lavender-Thyme Syrup, Lemon, Served Still OR Sparkling
- Bitter Ginger+** Orange, Ginger Beer, Angostura
- Mockarita+** Lime, Agave & Orange Syrup, Orange Bitters
- Old Fashioned+** Spiritless Kentucky 74 & Spiced 74, Demerara, Orange Bitters, Cherry, Lemon

+Bitters contain minute amounts of ABV