

THE *Lakely*

Shared Plates

THE KOLDTBORD*

our signature offering! this is the best of our local food artisans in a customizable twist on a scandinavian classic - explore the koldtbord menu on your table, or ask your server for details

LAKELY FRIES

house fries + smashed fingerlings + sweet potato fries, served with a trio of sauces (V/GF) **14**

CEDAR BEE FARM BUFFALO CHICKEN

drummies, served with fresh slaw + bleu cheese mousse, topped with toasted sesame seeds (GF) **15**

KLATT FARM BEEF SKEWERS*

herb-marinated + roasted beef skewers, served with a trio of sauces (GF) **15**

CHICKPEA FRITTERS

chickpea fritters, served on a romesco tahini sauce, topped with green onions + pickled chilis (PB/GF) **13**

Small Plates

PICKLED JAR

assorted house-made pickled vegetables, served with spiced crème fraîche (V/GF) **8**

CEDAR BEE FARM CHICKEN CAESAR

charred romaine, served with pulled confit chicken, topped with parmesan + herbed croutons **14**

DRAGSMITH FARM MIXED GREENS

local greens with banyuls vinaigrette, served with shaved radish + sarvecchio parmesan (V/GF) **9**

BEET "TARTARE"

pickled, roasted + pureed beets, served with shaved apples + crème fraîche (V/GF) **11**

KLATT FARM BRAISED OXTAIL SOUP

tomato broth with braised oxtail + barley + aromatic vegetables, served with herbed crostini **11**

Large Plates

KLATT FARM BURGER*

house burger, served with caramelized onions + dijonnaise + hooks 1-year aged cheddar + house fries **18**

CAULIFLOWER STEAK

roasted cauliflower steak, served with lightly pickled + roasted broccoli + cauliflower puree + chickpeas (PB/GF) **23**

CEDAR BEE FARM CHICKEN BREAST

seared chicken breast, served with pea puree + pea tendrils + charred spring onions + sherry reduction (GF) **25**

KLATT FARM BEEF TENDERLOIN*

tenderloin, served with fingerling potatoes + mushroom ragu + compound butter (GF) **36**

JUMBO SEA SCALLOPS

seared sea scallops, served with swiss chard + pickled chard stalks + roasted asparagus + asparagus puree + pickled chilis (GF) **36**

Sweets

BUTTERSCOTCH POTS DE CRÈME

short bread cookie + vanilla bean whip **11**

CHOCOLATE MOUSSE

brown butter crumble + rhubarb tuile **11**

GF - GLUTEN FREE | V - VEGETARIAN | PB - PLANT BASED

*CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DID YOU KNOW... that tipping is no longer expected as a part of your dining experience? All employees at The Oxbow & The Lakely are making a minimum of \$16 per hour, plus benefits. This provides wage stability for staff and simplifies your bill payment. More information is available at thelakely.com

YOU ARE / *where* YOU EAT.

At The Lakely, it's truly important to us that we use the freshest, local ingredients. It supports local farmers and producers, helps the local economy, reduces environmental harm - and most importantly here at the table - it makes for the best tasting and most nutritious meals. But there's an often-unspoken benefit to utilizing local foods: they connect us to the land upon which we live and travel.

When we eat local foods, and especially when we eat foods native to the Upper Midwest, we help create an identity more closely tied to this region. By eating the foods of these northwoods, a greater part of us *becomes* the northwoods.

Our goal at The Lakely is to foster the development of a style of cuisine that represents the Upper Midwest for all its biological, environmental, and cultural diversity. We want to make food that is inherently *here*, and we're thrilled you're joining us on that journey. Thank you for sharing in this local experience, enjoy!

- The Lakely Team

FARMS & FRIENDS

