



Starters

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, served with sauerkraut ketchup (GF/V) 13

BUFFALO CHICKEN DIP

chicken confit + cream cheese + buffalo sauce + smoked bleu cheese + celery + panko, served with lavosh crackers 15

CHICKPEA FRITTERS

chickpea fritters, served on a harissa tomato chutney sauce, topped with green onions + pickled chilis (GF/PB) 14

Salads

CHICKEN CAESAR

romaine served with smoked paprika chicken confit + brown sugar cumin croutons + parmesan + house dressing 15

DRAGSMITH FARM MIXED GREENS

local greens with roasted tomato vinaigrette, served with cherry tomatoes + shaved radish + scallions + parmesan (GF/V) 12

Large Plates

KLATT FARM BURGER*

house burger, served with caramelized onions + dijonnaise + eau galle cheddar, served with house fries 19

QUINOA BEET BURGER

house-made patty of quinoa + shiitake mushrooms + black beans + beets + walnuts + flax meal, topped with smoked peanut butter + sriracha, served with house fries (PB/V) 16

CEDAR BEE CHICKEN BREAST

seared chicken breast + peas + shallots + pan jus, served with fingerling potatoes (GF) 28

WILD RICE PESTO PASTA

wild rice + black garlic + wild mushrooms + pesto + toasted almonds (PB/V) 25

LOCAL BEEF SELECTION

ask server for today's local beef selection Market Price

CIOPPINO

shrimp + calamari + mussels in a tomato-fennel broth, served with bread 28

Sweets

BEER MARSHMALLOW S'MORE

graham cracker + beer marshmallow + dark chocolate ganache + vanilla whip 13

JASMINE RICE PUDDING

coconut milk + oat milk + cinnamon + maple syrup + peanut butter oatmeal cookie (PB/V) 13

CHOCOLATE MOUSSE

brown butter crumble + seasonal fruit compote + red sorrel 13

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

Our culinarians do their best to accommodate allergies and dietary preferences, however, our kitchen spaces are not dedicated and cross contamination is possible.

*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 prices are inclusive of the cost to provide all staff with a livable wage plus benefits. Tipping is not necessary, but 100% of tips are split among all hourly employees. 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

