

SHARED PLATES

LAKELY FRIES

house fries + smashed fingerlings, served with sauerkraut ketchup (GF/PB) 14

WALLEYE CAKES

canadian walleye + wisconsin wild rice + rosemary sweet corn puree 18

LOCAL SAUSAGE PLATE

a selection of local sausages served with kraut + beer mustard + fried onion (GF) 19

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

SALADS

LAKELY MIXED GREENS

fresh local greens + radish + tomato + scallions, tossed with balsamic olive dressing (GF/V/PB) 14

STRAWBERRY SALAD

fresh local greens + strawberries + toasted almonds + mint + bleu cheese, tossed with rhubarb vinaigrette (GF/V) 15

ROASTED BEET SALAD

roasted local beets + arugula + fresh greens + smoked bleu cheese + candied walnuts + caramelized onions + bacon vinaigrette (GF) 15

ADD PULLED CHICKEN TO ANY SALAD - 7

SANDWICHES

QUINOA BEET BURGER

house-made patty of quinoa + shiitake mushrooms + black beans + beets + walnuts + flax meal, topped with fennel slaw + papaya habanero salsa on the side, served with house fries (PB/V) 18

LAKELY REUBEN

marble rye + corned beef + purple kraut + swiss + house reuben dressing, served with house fries 19

JERK CHICKEN WRAP

cedar bee chicken slow-roasted in house jerk sauce + fennel slaw + avocado, served with papaya habanero salsa and house fries 19

SHANE'S SPRING FLING BURGER*

klatt farms beef + avocado + fennel slaw + white cheddar + lettuce + tomato + slaw sauce, served with house fries 20

OLIVE BURGER*

klatt farms beef + marinated olives + smoked gouda + red wine shallot marmalade + arugula, served with house fries 20

MAINS

SUMMER LOVIN' PASTA

the herbivorous butcher vegan italian sausage (PB) or cedar bee pulled chicken + rigatoni + garlic + tomato + basil + cannellini beans + capers (PB*/V) 30

WILD RICE BACON MEATLOAF

klatt farms beef + together farms pork + neuskes bacon + wisconsin wild rice, served with mustard smashed potatoes + braised red cabbage 30

CEDAR BEE CHICKEN

cedar bee chicken breast + pan jus + fingerling potatoes + farmers market vegetable, topped with micro greens (GF) 31

ALMOND WALLEYE

panko + almond breaded canadian walleye, grilled and topped with amaretto reduction, served with fingerling potatoes and farmers market vegetable 33

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

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

