DAILY FEATURES

Ask your server about today's fresh, locally-sourced creations.

Lake Ave

RESTAURANT & BAR

LUNCH

SMALLER PLATES

ROASTED MARROW
warm baguette, sea salt, pomegranate gremolata, horseradish - 16

RICOTTA TARTLET (V)
chard, english peas, juneberry vinaigrette, roasted shrooms - 13

YKER ROASTED PORK BELLY (GF)
fennel/caraway preserves, ancho chile/squash puree, cranberry - 15

CHARRED SHISHITO PEPPERS (V)
couscous, olives, croutons, radish, lemon curd - 12

GULF SHRIMP SSAM (GF)
lime/poblano glaze, peanut relish, pomegranate seeds - 14

MANCHEGO STUFFED DATES (GF)
spanish chorizo-wrapped, scallion, romesco - 16

HUSH PUPPIES (V)
winter squash, cucumber pickle, pimento-stinky cheese - 12

ROAST LEG OF LAMB
mediterranean olive, fresh cheese, demi, charred herbs, baguette - 18

LUNCH ENTRÉES

BUTTERED POPCORN GNOCCHI (V)
smoked cheddar, mushroom, Bent Paddle Black gastrique, sweet fennel, caraway
small - 15 large - 21

LAKE SUPERIOR FISH N' CHIPS
lake cod (burbot), tartar, fries, slaw, malted onions - 17

1000 HILLS FLAT IRON (GF)
grilled potato, demi, criminis, carrots, pearl onion, pickled celery - 25

YUCCA "CANNELLONI" (V)(GF)
shakshuka, mandarin, preserved citrus, green curry, zucchini, coriander, toasted hemp seed - 22

SANDWICHES

Served with choice of fries, fruit or coleslaw. GF bread available for extra $1

LAKE AVE BURGER
everything bun, smoked cheddar/muenster blend, house pickles - 16
LTO (available by request) add bacon - 2

YKER CUBANO
mojo pulled pork, cured pork belly, gruyere, caramelized onion, pickle, pineapple/serrano jam - 16

YUCCA TORTA (V)
grilled yucca patty, marinated onion, cilantro, avocado, arugula, cotija cheese, roasted tomatoes - 14

WHITEFISH PO' BOY
cornmeal, roasted tomatoes, red onion, pickle, iceberg, remoulade, side of house hot sauce - 16

An 18% gratuity may be added to parties of eight or more.

(GF)=gluten free (V)=vegetarian

LOCAL BEERS ON TAP | MICRO-DISTILLERY BAR | OPEN LATE | CANAL PARK | DULUTH | MINNESOTA | WEEKEND BRUNCH MENU | LOCAL FARMS | FEATURED ARTWORK

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LUNCH

SOUPS & SALADS

COCONUT CHICKEN SOUP (GF)
ginger, mushrooms, kohlrabi, kaffir lime, chili oil - 7/9

LAKE AVE ONION SOUP
cheese curds, beef broth - 5/7

VEGETARIAN SOUP OF THE DAY (V)
changes daily - 6/8

WEDGE SALAD
bacon, blue cheese, red onion, tomato, fried avocado, croutons - 15

WARM BEET SALAD (V)(GF)
caramel apple vinaigrette, marinated onion, braising greens, rosemary pecans, whipped goat cheese - 16

GARDEN SALAD (V)
mixed lettuces, vegetable relish, croutons - 8

GRILLED CHICKEN SALAD (GF)
teriyaki, orange, bibb, yogurt-lime vinaigrette, spiced almonds - 18

NOODLES

LAKE AVENUE NOODLE BOWL (V)
house ramen noodles, soy-pickled mushrooms, cilantro, sweet n' sour kohlrabi, sunflower seeds, chili oil, egg - 17
add: pheasant confit or pork belly - 5 each add: charred shishito peppers - 3

LAMB RAGU
sofrito, tomato, pickled chiles, sweet fennel, pecorino, mint - 18

PASTA PRIMAVERA (V)
tagliatelle, mushrooms, tomato, garlic, green olive, calabrian chile, zucchini, goat cheese, basil - 16
add bacon- 2

SMOKED CHEDDAR MAC N' CHEESE (V)
muenster, toasted breadcrumbs, torchio pasta, garlic toast - 15
dress it up with bacon, broccoli, pickled chiles - 4

PIZZA

PLEASANT PHEASANT
pheasant confit, truffled crème fraiche, castelvetrano olives, arugula - 16

PESTO (V)
basil pesto, roasted tomatoes, sunflower oil - 14

SAUSAGE & MUSHROOM
italian sausage, roasted wild mushrooms - 15

GREEN CURRY (V)
seasonal vegetables, goat cheese, mandarin - 15

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