

# MULBERRY

## STREET TAVERN

### FOR THE TABLE

#### CHEESE

rice crackers, local honey, shallot jam  
16

#### CHARCUTERIE

prosciutto, salami, chicken liver mousse, pickles and mustard  
16

#### CHEF'S BOARD

two meats + two cheeses, toast, accompaniments  
28

### OF THE SEA

#### OYSTERS ON THE HALF-SHELL\*

cucumber mignonette & lemon  
4

#### GRILLED OYSTERS

(2pc) citrus-kosho butter  
8

#### SHRIMP COCKTAIL

horseradish, cocktail sauce  
16

#### SALMON CEVICHE

Coconut, green curry, cilantro, house made lavash crackers  
12

### FIRST COURSE

#### SCOTCH EGG

chicken sausage, fontina  
13

#### BACON WRAPPED DATES

Merquez, shakshuka sauce, za'atar  
15

#### SPRING VEGETABLE SALAD

english pea, cucumber, asparagus, whipped feta, spanish olive oil  
15

#### GRILLED TOMATO AND BURRATA

baguette, basil-mint oil  
16

#### KALE & QUINOA

buttercup squash, everything bagel spice, lemon-tahini vinaigrette  
15

#### BUTTER LETTUCE WEDGE

radish, creamy pistachio vinaigrette, black pepper  
13

#### FRENCH ONION SOUP

Sherry, crouton, gruyere  
13

#### RICOTTA GNUDI

roasted oyster mushroom, parmesan  
16

### MAIN COURSE

#### MST DOUBLE BURGER\*

sriracha pickles, grilled onion, mustard, caper mayo, american cheese, fries  
18 (add bacon +2)

#### PAPPARDELLE PASTA

duck ragu, pecorino  
24

#### CAULIFLOWER STEAK

banana pepper - tomato coulis, pistachio dukkah, micro radish  
22

#### MULBERRY SEASONAL PIE

beef, vegetable curry  
19

#### SKUNA BAY SALMON

miso beurre blanc, baby bok choy, black pearl king mushrooms  
28

#### WOOD FIRED TROUT

salsa veracruz, tomatillo, charred lemon  
40

#### HALF CHICKEN

grilled romaine, red onion, tomato, aji amarillo  
25

#### SMOKED PORK CHOP

stewed fava beans, stuffed collard greens, rhubarb  
32

#### STEAK FRITES\*

steak butter, fries, ketchup  
MP

#### CHEF'S CUT FOR TWO\*

seasonal accompaniments  
MP

#### MAC & CHEESE

four-cheese blend, cavatappi, breadcrumb

#### 8 BRUSSEL SPROUT CARBONARA

pancetta, Pecorino, 6 minute egg

9

#### GREEN BEANS

harrisa, lemon

#### 8 HERBED FRIES

garlic aioli

8

BON APPETIT DES MOINES 6.01.22

# DINNER

### OUR FARM PARTNERS

Terry & Dennis Murphy  
Jefferson, IA

Cedar Ridge Farm  
Elgin, IA

Fresian Farms  
Leighton, IA

Ray Family Farm  
Des Moines, IA

Old Station Craft Meats  
Waukee, IA

\*These may be served raw or undercooked; or contain ingredients that are raw or undercooked.

\*Consumer Advisory Warning- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness