LUNCH MENU

11AM-2PM TUES - FRI

MULBERRY STREET TAVERN

Executive Chef: Michael Holman Sous Chefs: Ben Meyer, Preston Malfero

LIGHTER FARE

FRENCH ONION SOUP

beef broth, caramelized onion, bagette, gruyere | 12

SOUP OF THE DAY

please ask your server about today's selection | 10

KALE COBB

cherry tomato, avocado, berkwood bacon, maytag blue cheese, pickled onion, buttermilk-dill dressing | 15

ICEBERG WEDGE

tomato, pickled red onion, garlic bread crumbs, bacon lardon, blue cheese crumble, buttermilk dressing | 16

PANZANELLA

heirloom tomato, cucumber, garlic toasted sourdough, caper, shallot, arugula, red wine vinaigrette | 16

BLACK GARLIC CAESAR

parmigiano-reggiano, frico, garlic croutons, black garlicparmesan dressing | 15

Add salmon (+8), chicken (+6), or steak (+10) to any salad

HANDHELDS

MST SMASH BURGER*

twin smash patties, american cheese, caramelized onion, lettuce, tomato, pickle, tavern sauce, milk bun, fries | 17

KFC SANDWICH

korean fried chicken, gochujang,house pickle, shredded lettuce, milk bun, fries | 15

SURETY CLUB

smoked turkey, black forest ham, bacon, lettuce, tomato, swiss, duke's mayo, scenic route sourdough, house made chips | 14

CROQUE MADAME

black forest ham, gruyere, dijon, truffled mornay, sunny egg, scenic route sourdough mixed greens salad | 16

BUSINESS LUNCH COMBOS | 18

HALF SURETY CLUB

served with your choice of soup + chips, soda or tea

HALF SALAD

served with your choice of soup + soda or tea

BEVERAGES

ICED TEA | 3
COKE PRODUCTS | 3
SAN PELLEGRINO | 5

WINDMILL COFFEE | 3 LATTE OR CAPUCCNO | 5 HOT TEA | 3

new york breakfast, earl grey, morrocan mint, hibiscus berry herbal

OUR IOWA PARTNERS

blue ribbon gardens, west des moines | cedar ridge farms, elgin | the cheese shop, des moines graziano brothers, des moines | joygrow, ogden | murphy farm meats, jefferson | ray family farm, des moines rhinehart's family farm, boone | scenic route bakery, des moines | windmill coffee roasters, ames