

FOOD FOR DRINKING

Fries 3.5/6

Hand cut potatoes tossed with gremolata. Old school and delicious. With saucy accoutrements.

beer cheese, blue cheese, harissa hollandaise, harissa paste, malt vinegar mayo, ranch, spicy tomato jam

Lahmaçun 10

Turkish street food— flatbread with lamb, spices, goat cheese, and arugula. Unique and delicious!

Fresh Faribault Dairy Cheese Curds 8

Because. Fried in tempura batter, served with ranch and spicy tomato jam.

Poutine 8

As if our fries weren't good enough already, we add cheese curds, and sausage gravy for a Canadian version of awesome.

Sliced Bread 4

As in, "the greatest thing since..." Warm butter, olive oil, garlic, cracked pepper, and sea salt. With, of course, sliced bread.

Farmers' Platter 14

Artisan and/or house-cured meat, artisan cheese, house-made pickles, relishes and bread. Ask for details of the current version, or check the blackboard.

Health Food 7

Cauliflower, broccoli, mushrooms, and sweet potato with a light batter, fried to perfection, with harissa Hollandaise.

Chicken Gams 9

Three Southern-fried Wild Acres chicken legs, drizzled with a honey-jalapeño glaze.

Meatballs 8

Ask for this week's current model, or check the chalkboard.

Avocado Toasts 12

Three avocado toasts on multigrain bread

- Avocado, gravlax and dill crame fraiche
- Avocado and watermelon radish with fleur de sel
- Avocado and diced tomatoes with balsamic vinegar

Ward 6 Fish & Chips 12

Both are fried in our special beef fat, like it's done Over There. Served with malt vinegar mayo.

Here at Ward 6, we try to support other local businesses and purveyors whenever we can. Among the farmers whose bounty appears on our menu are the following: Wild Acres (poultry), Peterson Craftsman Meats, Beeler's Pork, Midwest Salad Company, Urban Organics, Urban Roots, Hmong American Farmers Association, Farmer Bob, Big River Farms.

W6 gear makes the perfect gift, for yourself or someone special!

Check us out on the web, on Facebook, and on Twitter!

SANDWICHES

All sandwiches served with our gremolata-tossed fries. All can be made with gluten-free bread on request (+\$2).

Burger 12

Choose either Peterson Limousin grass fed ground beef or Wild Acres spicy ground turkey; served with lettuce, tomato, and fresh red onion. Add cheese if you like (+\$1).

The BradBurger 14

Peterson Limousin ground beef, Southern-style pimiento cheese, house-made bread & butter pickles on a potato bun.

Veggie Burger 10

House-made black bean burger (contains gluten) with Cajun seasoning. Add cheese if you like (+\$1).

Grilled Cheese 10

Yellow peppers, caramelized onions, goat cream cheese and fontina cheese, arugula, and our delicious house-made green harissa.

Pork Belly BLT 13

Two pieces of Peterson pork belly rubbed with Chinese 5-spice blend, black garlic aioli, arugula, watercress and tomatoes on pumpnickel.

Ward 6 Reuben 12

House-braised corned beef, sauerkraut, Swiss cheese, and 10,000 Lakes dressing.

SOUP AND SALADS

(salad dressings: balsamic, orange-grapefruit vinaigrette, champagne vinaigrette; blue cheese, ranch, 10,000 Lakes)

Soup 3/6

Ask about today's house-made selection.

House Greens 3

Fresh mesclun with an orange-grapefruit vinaigrette.



Beet Salad 9

Roasted beets, mixed greens, candied pecans, bleu cheese crumbles and a balsamic vinaigrette.

Arugula Watercress Salad 11

Fresh arugula, watercress, chèvre, and watermelon radish; tossed with a champagne vinaigrette.



Summer Spinach Salad 10

Spinach, bleu cheese crumbles, candied pecans, and red wine-poached pears, tossed with an orange-grapefruit vinaigrette.

ENTREES

(served after 5pm)

Spinach Risotto 15

Risotto with spinach puree and king oyster mushrooms. Add chicken (+\$3) or shrimp (+\$5) if you like.

Cicero Stew 13

Spicy tomato-based stew with chickpeas and spinach. Served on a bed of basmati rice.



Chicken Dinner 17

Wild Acres buttermilk-fried chicken. Served with seasonal veggies and garlic mashed potatoes, drizzled with sage gravy and, served with cornbread. Better than finger-licking good.

Entree Special Price may vary
Ask your server for tonight's specials.

Pork Dinner 20

Peterson bone-in pork chop topped with a South Carolina BBQ sauce, and served with baked beans and seasonal vegetables.



Pub Curry 13

Seasonal vegetables, cauliflower yellow curry, basmati rice. Add chicken (+\$3) or shrimp (+\$5) if you like.



Lamb Dinner 20

Peterson Limousin boneless lamb cubes, marinated, char-grilled, and served on a bed of sultana rice pilaf with seasonal vegetables from Hmong Farmers.

