

## NOTE FROM THE CHEF

### Executive Chef: Asher Zulkosky

I've always believed in the power of community and the importance of fresh, locally sourced ingredients. Growing up, I learned to value the connections between people and the land, and that philosophy is at the heart of everything we do at Dakota. From partnering with **Wild Acres Farm** for our whole poultry products to collaborating with **DragSmith Farms** for fresh produce, and working with **Kevin Caufield**, of Caufield Clay located in St. Paul MN, to create our custom plates and bowls, we're committed to supporting local farmers and artisans. These partnerships not only bring the best ingredients and craftsmanship to our guests but also foster a sense of unity across industries. At Dakota, we celebrate some of the music industry's most talented and creative artists—it only makes sense that we extend that same care and attention to the food we serve and the plates we serve it on. Every detail matters, and every connection enriches the experience.

## WINE BY THE GLASS

### Sparkling

**Cristalino**, cava brut, spain

• 9 / NA / 38

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• 9 / NA / 38

**Scarpetta**, prosecco, friuli

• 11 / NA / 56

### Rosé

**Domaine Houchart**, provence

• 13 / 32 / 65

**Domaine Laroche**, "knight's lady" pays d'oc • 10 / 25 / 50

### White

**Torres Pazo Das Bruxas** albariño spain

• 16 / 40 / 80

**Aperture**, chenin blanc, sonoma

• 15 / 38 / 76

**Gunderloch "Fritz's"**, riesling germany • 10 / 25 / 50

**Clay Shannon**, sauvignon blanc lake county • 12 / 30 / 60

**Duckhorn "Decoy" Limited** chardonnay

sonoma coast • 16 / 40 / 80

### Red

**Dough**, pinot noir central coast • 13 / 33 / 65

**Lyeth**, red blend, california, • 12 / 30 / 60

**Goldschmidt "Katherine"** cabernet, sonoma • 17 / 41 / 85

**Château De Haute-Serre** lucter, malbec, cahors • 14 / 35 / 70

**Cosentino**, cabernet franc, lodi • 10 / 28 / 56

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# BLACKBOARD MENU

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## Intro

### **Smoked Trout Salad • 24**

purple barley, honey lime  
vinaigrette, soft egg

### **Black Garlic Caesar Salad\* • 24**

cabbage, puffed rice,  
parmesan, soft egg

### **Fried Chicken Oyster Bites • 14**

chocolate espresso bbq,  
pilsner beer batter

### **Applewood Smoked Drummies GF • 16**

buttermilk blue cheese, choice buffalo,  
ancho bbq, dry rub

## Soup du Jour

### **Apple Brie Soup • 4**

*inspired by Chef Ken Goff*

## Sides

### **Farro & Olives • 10**

orange zest, shallot,  
garlic, vinegar

### **Cheesy Broccoli**

### **Rice Casserole • 10**

white cheddar, carolina gold rice,  
herbed garlic panko

## Pasta

### **Spring Tortellini • 26**

smoked ricotta & goat cheese, fava  
beans, smoked carrots

## Entrée

### **Gochujang Maple Duck\* • 39**

waffle, kimchi slaw,  
miso gochujang, mayo

### **Cobb Burger\* • 22**

open face burger, bacon,  
tomato, avocado, corn meal onion ring,  
chiffonade lettuce, garlic ranch  
*inspired by Chef Jack Riebel*

### **BBQ Rib Plate • 26**

¼ rack of ribs, ancho bbq, slaw, corn  
bread, pickles+potatoes

### **Teres Major Beef Steak\* • 42**

black garlic compound butter,  
sautéed ramp & mushrooms, farro

## Dessert

### **Rhubarb Pannacotta GF V DF • 12**

pistachio crumble, candied  
rhubarb, rhubarb butter

### **Olive Oil Cake • 12**

orange olive oil

### **House Ice Cream • 8**

rotating seasonal  
please ask your server

\* These items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. (GF: gluten friendly, V: vegan).