



LUNDS & BYERLYS KITCHEN

SHOP • EAT • DRINK • EXPLORE

OUR MENU

LundsandByerlys.com/Kitchen | Call: 952-476-1122
250 Superior Boulevard, Wayzata, MN 55391



LUNDS & BYERLYS KITCHEN

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BRICK OVEN AND PIZZA

Grilled Bruschetta

Grilled herb foccacia with tomatoes, local mozzarella and fresh basil drizzled with balsamic oil reduction. **\$8**

Spinach & Artichoke Bread

Crispy ciabatta bread topped with meltingly good Lunds & Byerly's Signature Spinach and Artichoke Dip **\$6**

Applewood Bacon Mac & Cheese

Luscious artisanal cheeses meet applewood-smoked bacon over elbow pasta. Topped with parmesan breadcrumbs. **\$8**

Greek Chicken Stromboli

Roasted Chicken, roasted tomatoes, arugula, red onions & creamy Chèvre. Rolled in a pizza shell and served with Greek yogurt **\$10**

Pizza Margherita

Brushed with roasted garlic olive oil, topped with fresh mozzarella & basil; piping hot from our oven. **\$9**

Classic Pepperoni & Sausage Pizza

Our best version of an American classic. **\$10**

Andouille Sausage Poblano-Cilantro Pesto Pizza

Red onions, roasted tomatoes and a blend of cheeses finished with mojito aioli. **\$10**

Balsamic Prosciutto Pizza

Savory prosciutto melts with the flavors of tangy Chèvre, sweet fig jam, caramelized shallots & fresh arugula. **\$12**

Five-O Chicken Pizza

The Kitchen's take on Hawaain BBQ! Tangy sauce, smokey cheese & sweet pineapple mayo with red onions. Delicious! **\$12**

Build Your Own Pizza

Explore our classic and inspirational ingredients. Please call or inquire inside for available ingredients. **\$7**



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KITCHEN GRILL

Our Chef's Grill Flight

Seasonal Offering. **Market**

Lemon Herb Chicken Kabobs

Two kabobs over a quinoa & kale salad with tomatoes, red onions, sesame & sunflower seeds, carrots and sweet & sour dressing. **\$10**

Drunken Mussels & Clams

Littleneck clams, Prince Edward Island Mussels & Chorizo in an herbaceous & flavorful beer broth with French baguette. **\$14**

Apricot Glazed Beef Tenderloin Medallions

With gnocchi dumplings, a creamy and exquisitely flavorful Delice de Bourgogne Brie sauce & tender asparagus. **\$15**

Linguine Siciliana

Linguine tossed with red onions, capers, Kalamata olives, tomatoes, basil, garlic wine butter sauce and fresh arugula. **\$11**

Pistachio Crusted Salmon

Classic comfort. Served with mashed potatoes, vegetables and teriyaki glaze. **\$14**

Grassfed Pub Burger

1/3 lb. grassfed beef patty topped with bacon-beer-caramelized onion jam & smoked gouda. Served with mustard aioli. **\$9**

Classic Burger

1/3 lb. grass fed beef patty. Lettuce tomato & onion. **\$7**

Portobello & Pesto Sandwich

Portobello mushroom cap topped with artichoke, tomato, green beans & Grana Padano cheese shavings with basil pesto. **\$10**

Golden Quinoa Burger

Grilled quinoa & jasmine rice burger blended with mushrooms, green onion, red pepper & 3 cheeses: MontAmoré, ricotta & cheddar. **\$9**

Truffle Fries

Fresh-cut French fries lightly seasoned with flavorful truffle butter & black truffle salt, with a hint of basil. **\$6**

French Fries

Crisp, golden fresh-cut French fries. Served with ketchup. **\$4**

Our Chef's Seafood Flight

Seasonal Offering. **Market**

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SANDWICHES AND SALADS

Ciabatta Turkey Club

Shaved all-natural Turkey, Parmacotto ham, avocado, cheddar, bacon & tomato on ciabatta. **\$9**

Deli Stacker

Shaved all-natural corned beef & Alexian pastrami, Gran Cru Gruyère, house pickles, slaw & mustard on Jewish seeded rye. **\$9**

Apple Cider Brined Turkey

Apple cider brined turkey, Cranberry Chipotle Cheddar, raspberry mayo & candied pecans on a pretzel bun. **\$10**

Roast Beef Supreme

Horseradish & chive Havarti, roasted red peppers, red onions, spring greens & tangy horseradish on ciabatta. **\$10**

Banh Mi

Caramelized pork, truffle mousse pâté, pickled vegetables, sriracha mayo & cilantro on a hoagie roll. **\$8**

Italian

Genoa salami, capocollo, Parmacotto ham, mozzarella, roasted tomato, arugula & basil & Il Forteto Pesto on foccacia. **\$9**

The Riviera

Shaved San Daniele prosciutto, Delice de Bourgogne cheese, arugula & balsamic vinegar reduction on a baguette. **\$11**

The Humidor

Roasted chimichurri pork, Parmacotto ham, Swiss cheese, mustard aioli & house pickles on a hoagie roll. **\$8**

Italian Chop Salad

Romaine, arugula, basil artichokes, salami, turkey, aged provolone, roasted tomatoes, pepperoncini and our house vinaigrette. **\$11**

Salmon Niçoise Salad

Grilled salmon, roasted potatoes, green beans, tomatoes, Niçoise olives, eggs, pickled red onions & balsamic vinaigrette. **\$12**

Caesar Salad

Crispy fresh romaine tossed in a light, lemony dressing & Grana Padano cheese curls. With croutons and anchovy. **\$7**

Mixed Greens Salad

Mixed Greens, candied pecans, Chèvre, and our house vinaigrette. **\$6**

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CHEESE AND CHARCUTERIE

Small Wisconsin Cheese Flight

Sartori Montamoré, Hooks Blue Paradise & Carr Valley Creama Kasa. With candied pecans & dried cherries. Pair with the White Flight! **\$9**

Large Wisconsin Cheese Flight

Same as the small flight plus Mont Chèvre La Cabrie & 2 year Widmer Cheddar. Pair with the White Flight! **\$14**

Small Spanish Board

Queso Iberico, Drunken Goat and Chorizo with Marcona Almonds and Quince Paste. Pair with the Rosé Flight! **\$9**

Large Spanish Board

Same authentic flavors as the small board plus Manchego Reserva and Young Mahon. Pair with the Rosé Flight! **\$14**

Small Big 'n Bold Cheese Flight

Decadent Blu 61, Supreme Camembert and grassy Lagrein with candied pecans and crackers. Pair with the Red Wine Flight! **\$11**

Large Big 'n Bold Cheese Flight

Same bold flavors as the small board plus buttery Port Salut and Carr Valley Mobay. Pair with the Red Wine Flight! **\$16**

Prosciutto Board

Melts-in-your-mouth Prosciutto di San Daniele, thinly sliced & served with figs & crackers. **\$8**

Cracker Board

Cranberry Raincoast Crisps, Rustic Bakery Flatbread & potato crisps made without gluten ingredients. A perfect accompaniment to our cheeses. **\$5**

Olive Sampler

Castelvetrano "ultimate" green olives, giant Italian cerignolas & Greek olives stuffed with blue cheese. **\$7**

Olive & Marcona Almonds

Castelvetrano "ultimate" green olives, giant Italian cerignolas & Spanish Marcona almonds. A salty-snacker's delight. **\$8**

Spanish Bar Snacks

Perfect bar food: imported almonds, pecans & crunchy corn quicos in sea salt. Olé! **\$7**

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SUSHI

Jalapeno Crunch

A spicy crab roll finished off with delicious tuna, wasabi, spicy mayo, fresh jalapeno & tempura crunch. **\$12**

Lean & Green Combo

A veggie roll with lettuce, cucumber, and avocado inside, topped with avocado slices. Accompanied with a small veggie roll. **\$9**

Twin Cities Combo

Three nigiri with choice of 1 maki: California, Philadelphia, spicy tuna, spicy salmon, spicy shrimp, tunacado, salmonacado. **\$12**

Tuna Poki Cups

Fresh spicy tuna served inside a cool cucumber wrap. Perfect for popping. **\$7**

Volcano

Double-stacked crisp shrimp towers rolled in sesame seeds & drizzled in spicy sauce. **\$11**

International Roll

Tempura shrimp, cream cheese, topped with sliced salmon & eel. Served with Japanese BBQ sauce. **\$13**

Cherry Bloom Roll

All-natural pink rice paper with spicy tuna, cucumber & lettuce. Served with sweet chili sauce. **\$11**

Tuna Popper

Spicy salmon & cool cucumber topped with tuna & fresh jalapeno. Served with spicy mayo & Sriracha sauce. **\$12**

Over The Rainbow

Tuna, salmon, spicy crab, avocado & cucumber topped with red & black tobiko. Served with spicy mayo & Japanese BBQ sauce. **\$12**

Summer Sky

Tuna, salmon & avocado. Served with spicy mayo & Japanese BBQ sauce. **\$11**

Boatload

9-piece sashimi plate: 3 each of yellowtail, salmon & tuna. Garnished with tasty seaweed salad. **\$15**

Sushi Flight Nigiri Combo

1 piece each of our freshest, tastiest tuna, salmon, shrimp & eel. Garnished with seaweed salad. **\$8**

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SWEETS

Death By Chocolate

Super-dense chocolate cake made with subtle brandy, heavy cream & coffee. Frosted with a rich chocolate ganache. **\$6**

Carrot Craving

Our signature recipe loaded with grated carrots, coconut, pecans & brown sugar. Topped with scratch cream-cheese icing. **\$6**

House Made Crème Brulee

A smooth, creamy, rich custard made & torched on site for a light, burned-sugar topping just waiting to be shattered. **\$6**

French Silk Pie

Our exclusive recipe is handmade by our bakers and topped with real whipped cream. This chocolate pie is thick, rich and decadent. **\$6**

Fresh Strawberry Cheesecake

Our signature cheesecake uses Philadelphia Brand Cream Cheese in a graham-cracker crust. With fresh strawberry glaze. **\$6**

House Made Old Fashioned Bread Pudding

Rich breads soaked in eggs & heavy cream, then baked. Accompanied by warm Bourbon sauce. **\$6**

Cream Filled Chocolate Cupcake

Cupcake nostalgia - a rich chocolate cupcake with a creamy sweet filling. Iced with a smooth chocolate icing - perfect! **\$4**



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KIDS

Kids Mini Cheese Pizza

A smaller version of the adult size. Perfect for your half pint. \$5

Kids Mini Pepperoni Pizza

A smaller version of the American Classic. \$5

Kids Grilled Salmon

Grilled salmon served with sautéed vegetables and mashed potatoes. \$9

Kids Burger

Our classic burger with fries and ketchup. Perfectly simple. \$6

Kids Cheeseburger

Our classic burger with cheese, fries and ketchup. \$7

Kids Chicken

Simply perfect. Grilled chicken breast, apple slaw and chips. \$5

Kids Mini Mac & Cheese

Mini Mac & Cheese? Absolutely! Served with fresh apple slaw. \$7



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MADE WITHOUT GLUTEN

Pizza Margherita on a Crust made without Gluten

Brushed with roasted garlic olive oil, topped with fresh mozzarella & basil; piping hot from our oven on a crust made without gluten ingredients. \$9

Classic Pepperoni & Sausage on a Crust made without Gluten

Our best version of an American classic, on a crust made without gluten ingredients. \$12

Andouille with Poblano-Cilantro on a Crust made without Gluten

Red onions, roasted tomatoes and a blend of cheeses finished with mojito aioli on a crust made without gluten ingredients. \$12

Balsamic Prosciutto on a Crust made without Gluten

Savory prosciutto, tangy chèvre, sweet fig jam, caramelized shallots & fresh arugula, all on a crust made without gluten ingredients. \$14

Build Your Own Pizza on a Crust made without Gluten

Explore our classic and inspirational ingredients on a crust made without gluten. \$9

Lemon Herb Chicken Kabobs \$10

Apricot Glazed Beef Tenderloin Medallions \$15

We substitute mashed potatoes for the gnocchi dumplings.

Pistachio Crusted Salmon \$14

Served without the teriyaki glaze.

Grassfed Pub Burger \$9

Classic Burger \$7

Portobello & Pesto Sandwich \$10

Golden Quinoa Burger \$9

Truffle Fries \$6

French Fries \$4

*Our kitchen is not a gluten free environment
therefore menu items may have come in contact with gluten.*

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HAPPY HOUR

Calamari

Fresh calamari flash fried, served with mixed vegetables, sun dried tomato aioli and lemon wedges. **\$6**

Guacamole & Chips

Made to order with lime & cilantro! Served with house made tortilla chips. **\$5**

Sausage & Pepper Dipper

Grilled Italian sausage, sautéed peppers, imported tomato sauce, topped with mozzarella, fired in our brick oven & served with rustic Italian bread. **\$6**

Spicy Bites

La Quercia spicy Borsellino sausage, Dubliner Irish Cheddar, spicy olives, grainy mustard & sea salt crackers. Perfect with a \$3 HH pint! **\$5**

Olive Sampler

Castelvetrano "ultimate" green olives, giant Italian cerignolas & Greek olives stuffed with blue cheese. **\$5**

Olives & Marcona Olives

Castelvetrano "ultimate" green olives, giant Italian cerignolas & Spanish Marcona almonds. A salty-snacker's delight. **\$6**

Spanish Bar Snacks

Perfect bar food: imported almonds, pecans & crunchy corn quicos in sea salt. Olé! **\$5**

Fish & Chips Sushi

A twist on an old classic: spicy tuna and salmon served on multigrain tortilla chips. **\$4**

Mini-Tonka Sushi

A rice paper roll, featuring crunchy tempura shrimp and cool lettuce. **\$5**

Happy Hour Pinot Grigio **\$5**

Happy Hour Cabernet **\$5**

Any draft beer - **\$3!!**

Yes, that's right, \$3 for any pint of our hyper-local craft beers. **\$3**

\$2 off our White, Rosé, or Red Wine Flights

**Monday – Friday
3pm – 6pm
Dine-in only**