

April Hours: Fri & Sat 5-9PM

May – New Year's Eve
Wednesday – Saturday 5-9

Available for Special Events

Reservations Accepted
402-786-2239

10405 Branched Oak Road
Waverly, NE 68462

PrairiePlateRestaurant.com

May 16-19, 2018



Prairie Plate
restaurant

From the farm, through
the kitchen to your table

The kitchen is inspired by the area's farmers and artisan food producers. Our menu will change periodically based on availability from our producers. Visit our website for current menu.

PrairiePlateRestaurant.com

A 18% gratuity will be added to parties of 6 or more.

Smaller portions of some items are available for children under 10

First Course

Lakehouse Farm Salad ... 5

Crostini with Fergesse ... 8

Spinach & Bacon Salad ... 8

Smoked Steelhead Trout,
House Chia Seed Crackers
& Caper Quark ... 9

Beverages

Iced Tea....2

House Ginger Ale ... 4

House Root Beer ... 4

Hot tea, Milk3

French Press Coffee....4

Second Course

Bison Meatloaf with House Glaze
Sweet Corn SpoonBread
Wilted Spinach.... 24

Bone-in Pastured Pork Chop
Rhubarb & Sweet Onion Sauce
Barley & Sweet Potato Pilaf
Wilted Spinach.... 23

Sautéed Steelhead Trout
Sorrel Buerre Blanc
Herbed Spätzle
Asparagus... 23

Shiitake Mushroom Stroganoff (V)
House Fettuccini
Wilted Spinach 20

Desserts

PawPaw Panna Cotta... 8

Gelato & Rosemary Lemon Cookie ... 8

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.