

Open April - New Year's Eve
Check Website for Hours

Available for
Special Events All Year

Reservations Accepted
402-786-2239

10405 Branched Oak Road
Waverly, NE 68462

PrairiePlateRestaurant.com

December 7-8, 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
Butterhead Lettuce, Kohlrabi & Carrot Slaw,
Toasted Sunflower Seeds, Apple Cider Vinaigrette
- Crostini with
Navy Bean & Sage Hummus ... 8
- French Onion Soup ... 7
- Smoked Trout, Caper Quark &
House Chia Seed Crackers ... 9
- Butternut Squash Mezzaluna
Sage Butter ... 8
- Roasted Beets and Chevre ... 7

Beverages

- Hot Mulled Wine 5
- Iced Tea....2
- Spiritus Vitae Ginger Ale ... 4
- Spiritus Vitae Root Beer ... 4
- Hot tea, Milk3
- French Press Coffee....4

Second Course

- Pastured Bone-in Pork Chop
Apples & Onions
Roasted Fingerling Potatoes
Roasted Brussel Sprouts.... 23
- Grass Fed Beef Involtini
Heirloom Tomato Sauce
Griddled Polenta
Roasted Brussel Sprouts.... 23
- Pastured Pork Ragu
House Fettuccini
Roasted Brussel Sprouts.... 22
- Sweet Potato Vindaloo (V)
Barley Pilaf ... 20

Desserts

- Hubbard Spice Cake ... 8
- Dutch Apple Pie ... 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.