



## LUNCH MENU

NOVEMBER  
AVAILABLE UNTIL 4 PM

### Shareables

<p><b>Turkey Wild Rice Burger Sliders (2)</b> 10 Garlic Aioli   Pickled Red Onion   Provolone Cheese   Bib Lettuce Toasted Brioche Rolls</p>	<p><b>Brisket Street Tacos (2)</b> 13 Flour Tortilla   Sliced Brisket   Pickled Red Onions Chimichurri Slaw   Cotija</p>
<p><b>Smoked Chicken Tostadas (2)</b> GF 13 Corn Tortillas   House Smoked Chicken   Black Beans   Cotija Pico de Gallo   Smoked Tomato Salsa   Chimichurri Aioli</p>	<p><b>Ahi Tuna Wonton Tacos (3)</b> 14 Crunchy Wonton Shell   Citrus Slaw   Scallions Wasabi-kimchi Aioli</p>
<p><b>Smoked Chicken Wings (6)</b> GF 12 WRK BBQ   'Sota Hot   Korean Chile   Dry Rub Served with Rabbit Ranch</p>	<p><b>House Chips &amp; WRK Dip</b> VEG   GF 6 House Seasoned Chips   Caramelized Shallot &amp; Blue Cheese Dip</p>

### Handhelds

Served with choice of House Chips & WRK Dip or Ancient Grain Medley Salad. Add a cup of soup for 4.  
Have it prepared Rabbit Style on a bed of greens. Sub gluten-free bread, add 1.

<p><b>Smoky Cubano Melt</b> 16 Smoked Duroc Pork   Smoked Ham   Creamy Provolone Dijon   Roasted Garlic Aioli   House Pickles   Toasted Sourdough</p>	<p><b>Smoked Turkey Club</b> 16 Herb Brined &amp; Smoked Turkey   Smoked Bacon Aged Cheddar   Roasted Garlic Aioli   Revol Farms Sweet Bibb Lettuce   Tomatoes   Pickled Red Onions   House Pickles Franklin Street's Cranberry-Wild Rice Bread</p>
<p><b>'Sota Hot Chicken Sandwich</b> 16 Buttermilk marinated thigh, hand battered and tossed in 'Sota Hot Sauce   Cran-broccoli Slaw   Roasted Garlic Aioli House Pickles   Brioche Bun</p>	<p><b>Chicken Bacon Wrap</b> 14 Hand-battered Chicken Tenders   Smoked Bacon Cran-broccoli Slaw   Jack cheese   Hot Honey Mustard</p>
<p><b>Smoked Brisket Dip</b> 17 Tender Brisket   Aged Cheddar   Pickled Red Onions   Zesty Horseradish Aioli   Rosemary-thyme Au Jus   Crunchy Baguette</p>	<p><b>Pulled Pork Sliders (3)</b> 14 Duroc Pork   Cran-broccoli Slaw   WRK BBQ Sauce Toasted Brioche Rolls</p>
<p><b>Basil Pesto Grilled Cheese</b> VEG 11 Smoked Provolone   Mozzarella   Basil Pesto   Red Sauce Toasted Sourdough  Add Bacon, Smoked Ham or Pulled Pork 4</p>	<p><b>WRK SmashBurger</b> 15 Two certified Black Angus Patties   Cheese   Garlic Aioli House Pickles  Gouda   American   Provolone   Aged Cheddar Add Bacon 2</p>

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## Bowls

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All bowls can be made gluten-free.

<b>'Sota Hot Chicken Salad</b> Hand-battered Chicken Tenders   'Sota Hot Sauce Mixed Greens   House Pickles   Green Onions   Jack Cheese Cran-broccoli Slaw   Ancient Grains   Rabbit Ranch	15	<b>Ahi Tuna Bowl</b> Mixed Greens   Coconut-lime Basmati Rice   Cucumbers Chimichurri Slaw   Pickled Red Onions   Wasabi-kimchi Aioli	17
<b>Harvest Turkey Salad</b> Smoked Turkey   Charred Brussel Sprouts   Smoked Bacon Candied Almonds   Roasted Sweet Potatoes   Dried Cherries Ancient Grain Medley   Green Onions   Crumbled Goat Cheese   Mixed Greens   Maple Vinaigrette	16	<b>Blueberry Basil Chicken Salad</b> Mixed Greens   Arugula   Goat Cheese   Candied Almonds Cucumbers   Blueberries   Blueberry Vinaigrette	15
<b>Smoked Gouda and Truffle Mac &amp; Cheese Bowl</b> Add Smoked Brisket 5   Pulled Pork 4   Bacon 4	12	<b>Pollo con Chile Bowl</b> Smoked Chicken Tinga   Mixed Greens   Coconut-lime Rice Black Beans   Smoked Tomato Salsa   Pico de Gallo	15

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## Little's

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Served with House Chips, Carrots and Rabbit Ranch.\*

<b>Maddie Special*</b> Smoked Beef   Bacon   American & Shredded Monterey Jack Cheeses   Philly Bun	12	<b>American Burger Sliders (2)*</b> Beef Slider Patties   American Cheese   Brioche Bun	9
<b>Mini Mac-n-cheese</b> Three Cheese Sauce   Pasta Add Smoked Brisket 5   Pulled Pork 3   Bacon 3	7	<b>Chicken Tender'ness*</b>	10

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## Sweet Somethings

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<b>Brownie &amp; Ice Cream</b>	8	<b>Butter Cake with Bourbon Caramel Sauce</b>	10
<b>Salted Caramel Chocolate Chip Cookie</b>	2		

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Enjoy a discount when paying with cash.  
Parties of 8 or more will incur an 18% gratuity charge.



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