

Sample Plates

Appetizer size portions for nibbling or sharing, all served with a basket of crackers and bread. Additional basket 1.25

CHARCUTERIE PLATES

Pâté – pork liver with Castle Rock smoked bleu cheese and dates, ham wrapped and served with beer mustard and cornichons 5.25

Mortadella – pork and bacon cold cut with black garlic, served with apricot mostarda 5.25

AppleWurst – pork, apple and beer sausage, served with beer mustard 8

Elk and Cherry Terrine – with cumberland sauce – 5.25

Caramel Apple Pork Belly Confit – 5.25

Charcuterie Platter – cranberry and wild rice summer sausage, pâté, mortadella, elk terrine and pork belly confit, served with cornichons, apricot mostarda and beer mustard 14

Charcuterie Beer Flight

we've created a special beer flight exclusively available with our charcuterie platter: Fulton Lonely Blonde, Fulton Sweet Child of Vine, and Surly Bender 5

We proudly operate a scratch kitchen. All of our charcuteries, pastas, dressings, mustards and sauces are made by hand in-house.

We work with many small family farmers and artisanal producers to source local ingredients. Following are some of our current partners:

- DragSmith Farms Barron, WI
- Fischer Family Farms Pork Waseca, MN
- Grass Run Farms Spring Grove, MN
- Paulson Farm Eagle Lake, MN
- Pehling Bay Farm Nicollet, MN
- Schlangen Family Farms Freeport, MN
- StoneBridge Beef Long Prairie, MN
- Stony Creek Dairy Melrose, MN

CHEESE PLATES

Warm Camembert with caramelized onions 6.50

Castle Rock Smoked Bleu Cheese with grapefruit marmalade 5.50

Nordic Creamery Feddost paired with a Fulton IPA and balsamic reduction 5.50
Try with Surly Bender

Chef's Select 6.25

VEGETABLE PLATES

Fire-Roasted Artichoke Gratin 6.50

Roasted Seasonal Veggies – brussels sprouts and squash with honey 4.50

Roasted Fresh Veggie Torte – flaky pastry stuffed with egg-plant, zucchini, tomatoes, spinach, onions and goat cheese, served with red pepper sour cream 6

Roasted Yukon Gold Potatoes with rosemary 3.95

Beet Terrine – yellow, white and red beets with herbed Stickney Hill goat cheese and pine syrup 6.80

MEAT PLATES

StoneBridge Beef Cut of the Day mkt

Red Curry Pork Shanks with cilantro gremolata 9
Try with Surly Bender Brown Ale

Roasted Lamb Ribs with harissa sauce 9
Try with Trapiche Broquel Malbec

Bison-Pork-Beef Three Meatloaf with smoked tomato ketchup \$6.50

SEAFOOD PLATES

Salmon Gravlax on micro greens with mustard vinaigrette, served with lavash 9.95

Tuna Carpaccio with wasabi purée, ponzu sauce, wakame salad and pickled ginger 7
Try with Marc Brédif Vouvray

Surf & Turf – Scallops and Huspenina with squash purée, pickled peppers and mustard dust 12.95

Smoked Trout Rilette – Lake trout mixed with white wine, garlic, onions and butter, served with flatbread 7.25

PASTA + PLATES

Fresh Fettuccine with Wild Mushrooms, Kale and Mustard Greens in a light chive crème fraîche, butter and white wine sauce, freshly shaved parmesan and cracked black pepper 9

Apple-Fennel Risotto with manchego cheese 7.50

Israeli Couscous with green olives, cilantro, ginger and harissa yogurt 6.95

Wild Mushroom Ragout on Polenta, topped with a touch of pumpkin seed and truffle dust 7.25

18% gratuity added for parties of 7 or more

Sandwiches

Bottineau Burger – one-half pound of house-cut and ground grass-fed beef stuffed with pork belly and smoked gouda. Topped with caramelized onions and mustard aioli on a toasted bun 11.95

Classic Reuben – grilled sauerkraut pumpernickel stuffed with corned beef, kraut, swiss and russian dressing 10.25

Chicken Cordon Bleu Burger – house-cut and ground Amish chicken stuffed with ham, swiss and a touch of horseradish aioli, with roasted apples on a toasted bun 11.95

Salads

House Salad – romaine, spinach and mixed greens with fennel, apple, onions with your choice of dressing 7.95
Small House Salad 3.95

Caesar – romaine tossed with our creamy caesar dressing, shredded parmesan, thick-cut croutons, topped with anchovy 7.95
Small Caesar 3.95

Warm Seasonal Vegetables over Wilted Spinach – roasted brussels sprouts and squash, with Stickney Hill Goat Cheese and black peppered almonds drizzled with red wine vinaigrette 11.95

DRESSINGS: herb vinaigrette, charred tomato vinaigrette, red wine vinaigrette, caesar, bleu cheese, russian

Entrées

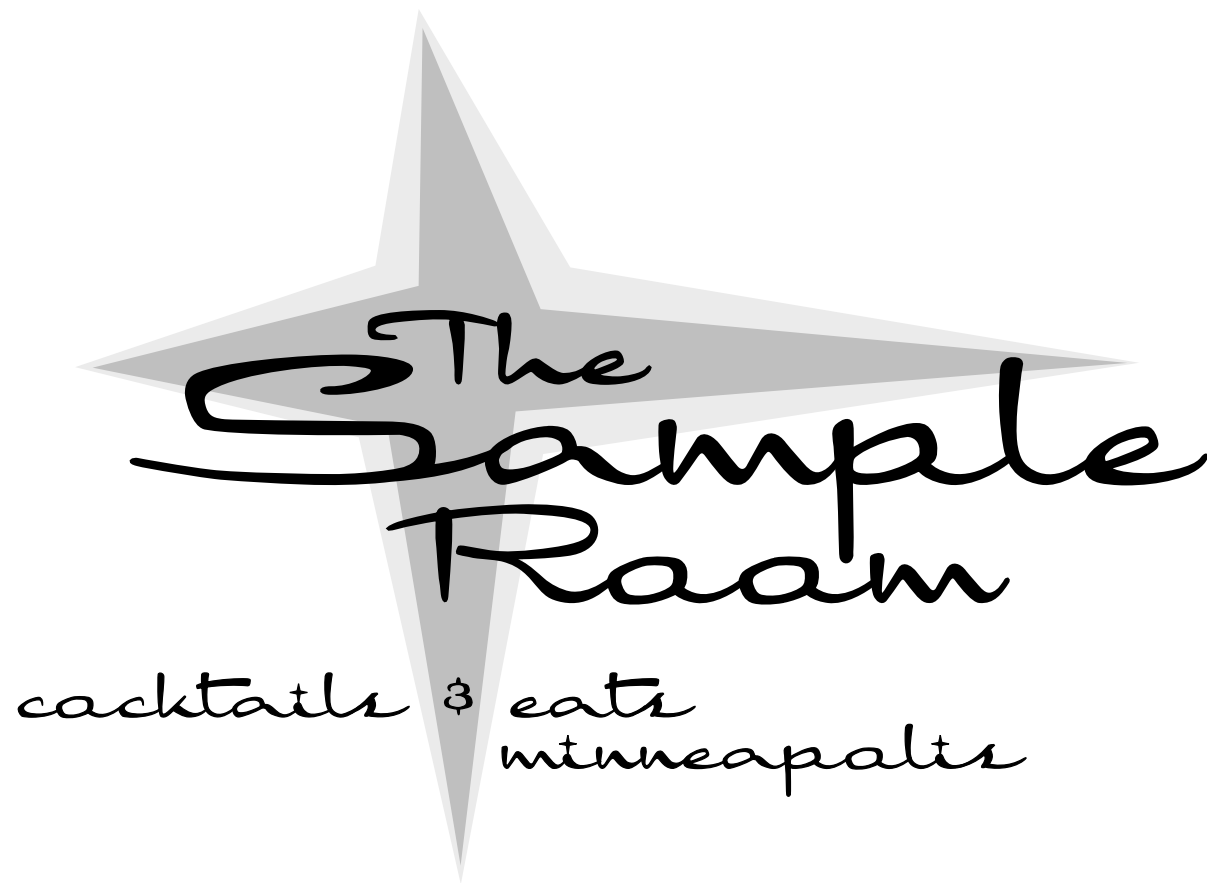
Braised Red Curry Pork Shanks with Israeli Couscous, green olives, cilantro, ginger and harissa yogurt 18.95
Try with Juan Gil Monastrell

Three Meatloaf – bison, pork and beef baked with a blend of sweet peppers and caramelized onions, topped with bourbon bbq sauce. Served with roasted potatoes and seasonal veggies 18

StoneBridge Beef Cut of the Day. Served with roasted potatoes and seasonal veggies mkt

AppleWurst Risotto – apple-fennel risotto with manchego cheese topped with pork, apple and beer sausage 18.95

Executive Chef Matt Paulson



SAMPLE DINNER: SUN-THURS 3PM-10PM • FRI & SAT 3PM-MIDNIGHT

WHY "THE SAMPLE ROOM"?

In 1893 Matthias and Rose Thies built The Thies Hotel and Sample Room. They lived and rented out rooms on the second floor and ran a saloon on the ground floor. The namesake "sample room" was coined as they rolled kegs over from nearby Gluek Brewery and sampled the beer.

2124 Marshall changed hands several times over the years. In 2001 it was home to the Polish Palace and many of the windows had been filled in, a drop ceiling had been added and countless layers of paint, wallpaper and posters coated the walls. The current owners purchased the land, building and business and worked to restore and rebuild the building (discovering the original tin ceiling), and developed a fresh menu concept to pay homage to THE SAMPLE ROOM. We opened our doors July 16, 2002.

Please enjoy your time with us in this much loved, historic space.

DID YOU KNOW

We offer off-premise catering – ask about bringing The Sample Room to your next event.

Gift cards available.

lunch, dinner, cocktails daily
saturday & sunday brunch

happy hour mon-fri 3-6pm &
late night sun-thurs 10pm-midnight

northeast mpls
mile 856.2 on the mississippi
2124 marshall st

612-789-0333
www.The-Sample-Room.com