

NOLABELLE

kitchen+bar

Nolabelle Kitchen + Bar Concept Description:

Located in the agricultural epicenter of Southern Minnesota, the Greater Mankato Area could benefit from a Farm-To-Table inspired restaurant that serves great food made from scratch using fresh and healthy ingredients from local producers, whenever possible.

In addition to introducing a full-service Farm-To-Table dining concept to Greater Mankato, Nolabelle Kitchen + Bar is excited to provide a sophisticated dining experience in a bright, light and airy atmosphere, where exemplary guest service is the priority.

Hours of Operation

Nolabelle will be open seven days a week, Monday – Sunday, 8am – 10pm, catering to early birds with breakfast and brunch, and serving super-fresh salads, soups, sandwiches and hearty, but healthy, entrees for lunch and dinner.

Menu Items

Signature sample menu items include, but are not limited to:

Shareables / Appetizers:

- House-made pub chips with caramelized onion dip;
- Fried Green Tomatoes – garden fresh tomato slices, pan-fried to crispy perfection, served with yogurt ranch dressing & lemon basil aioli;
- Pretzel Skillet – soft pull-apart pretzel bread, served with beer cheese dipping sauce;
- Fried Goat Cheese Balls – pretzel battered & fried to order, served with tomato dipping sauce;
- Charcuterie – local cured meats & artisan cheeses, arugula salad with lemon herb vinaigrette, almonds, cashews, pistachios, dried fruit, stuffed olives, gherkins, ground mustard, olive oil, blackberry preserves, local honey, & crusty French bread;
- Deviled Eggs – stuffed with bacon, arugula, pickled jalapeno relish & garlic aioli.

Breakfast / Brunch:

- Avocado Toast – thinly sliced avocado & jalapenos drizzled with fresh lime juice & avocado crema served open-faced atop grilled multigrain toast topped with soft boiled farm fresh egg;
- Chicken & Waffle – golden brown whole grain Belgium waffle, stuffed with Wisconsin cheddar cheese, topped with boneless, crispy country fried chicken drizzled with warm spicy honey drizzle;
- Brisket Farm Hash – burnt end brisket with smashed potatoes, onions & peppers, topped with two farm fresh eggs, served with choice of toast & fresh fruit;
- Yogurt Parfait Brûlée – house-made nut granola, fresh berries, vanilla Greek yogurt with torched sugar crust;
- House Bennies – two soft poached eggs served atop toasted English muffin topped with house-made hollandaise, served with smashed potato & fresh fruit (choice of: avocado, mozzarella & tomato / spinach, asparagus, fried green tomato / classic smoked ham / grilled Cajun shrimp / crab cake.

Salads, Soups & Sandwiches:

- Caesar Salad Flatbread – 10” grilled flatbread topped with chopped romaine, shaved parmesan cheese & Caesar yogurt dressing;
- Kale Salad – chopped kale, crisp bacon, red grapes, goat cheese crumble & warm bacon vinaigrette;
- Cobb River Salad – chopped romaine, rotisserie chicken, farm fresh hard-boiled egg, crispy bacon, avocado, tomatoes, cucumber, red onion, bleu cheese crumble & your choice of dressing;
- Tomato basil soup served with grilled cheese dippers;
- Beer cheese soup served with soft pretzel bread dippers;
- Thai curry chicken soup, served with grilled naan dippers;
- Blackberry Bacon Grilled Cheese – melted American, Swiss, gruyere & Wisconsin cheddar cheeses, topped with thinly sliced jalapenos & blackberry preserves, stuffed between two slices of toasted multigrain bread, served with pub chips or hand-cut fries.;
- Fried Green Tomato B.L.T. – garden fresh fried green tomatoes, chopped romaine, thick-cut bacon & lemon basil aioli on toasted multigrain, served with pub chips or hand-cut fries.;
- Chicken Fried Biscuit Sandwich – boneless, crispy country fried chicken, topped with bread & butter pickles & spicy honey drizzle atop cheddar & chive house-made biscuit, served with pub chips or hand-cut fries.

Entrees:

- Farro Mac & Cheese – melted Wisconsin cheddar & parmesan, topped with crispy cracker crumble & bacon;
- Pistachio Salmon – grilled salmon with pistachio crust, served with sautéed broccolini & farro mac & cheese;
- Zucchini Lasagna – garden fresh baked zucchini layered with 100% grass fed, Minnesota-raised beef, fresh mozzarella & crushed tomatoes;
- Cast Iron Porterhouse – served with hand cut garlic parmesan fries & sautéed broccolini;
- Pork Chop Schnitzel – served with garlic parmesan fries, arugula & lemon jam.

Jr. Menu:

- All Jr. Menu items are served with choice of two: steamed veggie / carrot slices / pub chips / garlic mashed potato / fries / house-made cinnamon applesauce;
- Whole wheat pasta shells (plain or with cheese);
- Whole wheat grilled cheese dippers;
- Grilled chicken breast;
- Walleye fish & chips;
- 6" flatbread cheese pizza.

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Desserts:

- Apple Cider Donuts – house-made cinnamon sugar donuts served freshly squeezed apple juice;
- Strawberry Shortcake – house-made shortbread biscuit topped with fresh muddled strawberries & whipped cream;
- Tiramisu – ladyfingers dipped in espresso, layered with whipped mascarpone cheese & cocoa powder;
- Gluten-Free Chocolate Ganache Cake – flourless chocolate cake smothered in warm chocolate ganache;
- Ice Cream – one heaping scoop of local churned ice cream topped with whipped cream;
- Flight of Three Mini Desserts.

Specialty Cocktails:

- Espresso Bar;
- Flight of Mimosas – champagne with freshly squeezed juice // orange, pineapple, grapefruit, strawberry, blueberry, mango, raspberry lemonade, blackberry mint;
- Bacon Bloody Mary – MN-made Bloody Mary mix served with bacon-infused vodka, bacon salt rim & candied bacon garnish.

Employees

Nolabelle Kitchen + Bar **intends to hire 38 – 45 full- and part-time employees** to fill available positions such as: manager, servers, bartenders, bussers, hosts, line cooks, prep cooks, and dishwashers.