

# ZEITGEIST FOOD MENU

## SMALL PLATES

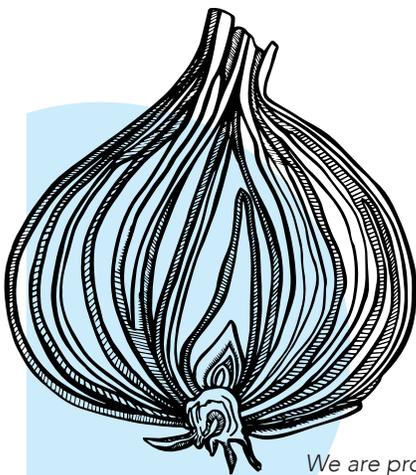


<b>fresh cut fries</b>	v	\$10
<i>salt &amp; pepper truffle aioli ketchup (add truffle oil - \$5)</i>		
<b>mussels**</b>		\$15
<i>potato preserved tomato spanish chorizo wine cream grilled bread</i>		
<b>smoked mushroom "carpaccio"</b>	v+, gf	\$13
<i>vegan aioli pickled mustard seeds petite greens puffed wild rice</i>		
<b>pear tart</b>	v	\$12
<i>onion blue cheese arugula smoked almonds</i>		
<b>slow cooked pork belly</b>	gf	\$13
<i>pork date purée herbs smoked gouda</i>		

## SOUP & SALAD

<b>soup &amp; grilled bread</b>		\$9
<i>selections change daily</i>		
<b>greens</b>	v, gf	\$9
<i>dehydrated onion radish herbs croutons shaved root vegetable</i>		
<b>endive &amp; pear</b>	v, gf	\$11
<i>goat cheese herbs quinoa "granola"</i>		

*choice of: local maple vinaigrette,  
blue cheese vinaigrette, herbed buttermilk ranch,  
black garlic dressing*



v = vegetarian v+ = vegan gf = gluten free

We are happy to accomodate any additional dietary requests if possible.

## HOSPITALITY CHARGE POLICY

We are proud to replace the traditional tipping model with a universal hospitality charge to provide an elevated and fair living wage for all team members, a professionalized pay scale, and a sustainable business model. A 20% hospitality charge will be added to all checks. Pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service. Voluntary tipping is still acceptable and greatly appreciated but is NOT expected.

## SANDWICHES

comes with choice of fresh cut fries, small salad, or cup of soup

**roasted carrot** v+ \$16

za'atar olives onion vegan cream cheese  
greens maple syrup multigrain sourdough

**open-face chicken** \$15

potato root vegetable gravy muenster  
sourdough

**burger\*\*** \$17

1/3 lb fresh patty mustard-mayo lettuce  
fried onion cheddar

**smokey grilled cheese** v \$12

three cheeses mustard sourdough

## LARGE PLATES

**squash "pasta"** v+, gf \$20

spaghetti squash mushrooms black garlic  
chili flake

**pan-seared whitefish\*\*** gf \$29

cauliflower four ways carrot  
mashed potatoes citrus butter sauce

**roman style semolina gnocchi** v \$24

celery root sautéed greens apple  
pine nuts parmesan

**sausage & bean hot dish** \$20

caramelized onion preserved tomato  
bread crumbs

**stuffed & roasted chicken breast** gf \$29

goat cheese bacon potato carrot  
cabbage reduced chicken stock

\*\*Consuming raw or undercooked foods may increase your risk of food-borne illness.