

# welcome

## appetizers

**fresh cut fries** v, v+\*, gf, rs\* **\$10**

salt + pepper smoked jalapeño aioli ketchup upon request add truffle oil +\$6

**poutine** df\*, gf, rs\* **\$15**

savory smoked roper's farm chicken sage gravy readhead creamery cheese curds

**vegan scallops** v+, gf, rs\* **\$15**

king trumpet mushroom edamame sesame ginger gastrique scallions soy

**tempura fried cauliflower** v+, gf **\$13**

vegan sambal aioli ginger gastrique pickled daikon radish carrot + pear

sesame seed cilantro mint

**hummus** gf, v+ **\$10**

olive oil lemon za'atar roasted cauliflower sliced beets tomato vinaigrette

add focaccia +\$1

## soups + salads

**greens** v, v+, gf\*, df\* **\$9**

red onion shredded carrot + parsnip sliced beet croutons

add bacon +\$4 add chicken +\$6

**warmed spinach + egg** gf, df\* **\$12**

bacon mustard vinaigrette soft-boiled egg red onion parsnip chips pear

roasted delicata wisconsin parmesan add bacon +\$4 add chicken +\$6

**soup + grilled bread** **cup \$6 bowl \$9**

rotating offering of both vegan and non-vegan

**choice of dressing:** ranch (v, gf), black garlic vinaigrette (v+, gf), maple vinaigrette

(v+, gf), blue cheese vinaigrette (gf), tomato vinaigrette (v+, gf), balsamic birch

reduction (v+, gf), bacon mustard vinaigrette (gf, df)

## bowls

add chicken \$6 add tofu \$5

**coconut curry rice bowl** v+, gf **\$17**

red bell pepper mushroom winter squash shallot coconut curry broth

brown rice cilantro lime

**fried wild rice bowl** v+, gf **\$18**

locally harvested wild rice parsnip roasted delicata squash

pickled carrot + pear roasted cauliflower vegan sambal aioli cilantro

---

v = vegetarian v+ = vegan gf = gluten free rs = reduced sodium df = dairy free

\*available upon request

## sandwiches + burgers

served with choice of fries, cup of soup, or small salad  
can be served on gluten-free bread (+\$1) or bibb lettuce upon request

**fried freshwater fish** gf\*, df\* \$17

*pickled pear + parsnip slaw bibb lettuce garlic aioli  
sourdough*

**vegan báhn mì** v+, gf\* \$16

*french baguette pickled carrot + daikon marinated + fried tofu  
smoked mushroom pate vegan sambal aioli cilantro beets mint*

**squash-wich** gf\*, v+ \$16

*tempura battered winter squash pickled red onion parsnip chips bibb lettuce  
smoked carrot puree sourdough*

**blue cheese burger+** df\*, gf\*, rs\* \$18

*roper farms beef st. pete's blue cheese smoked mushroom pate garlic aioli  
fried onion spinach balsamic reduction add bacon +\$4 additional patty +\$6*

**the zeitgeist burger+** df\*, gf\*, rs\* \$18

*roper farms beef smoked jalapeño aioli bibb lettuce tomato pesto  
fontina cheese brioche bun add bacon +\$4 additional patty +\$6*

**savory smoked chicken** df\*, gf\* \$15

*savory smoked roper farms chicken pickles parsnip + jalapeño slaw  
bacon + maple vinaigrette french baguette*

## entrees

**flat iron steak +** gf \$32

*parsley spinach puree blue cheese mousse parsnip chips roasted cauliflower  
polenta*

**stuffed trout** gf \$29

*leeks marinated + grilled artichoke wild rice pilaf ricotta roasted delicata  
tomato vinaigrette*

**chicken artichoke pasta** \$23

*grilled roper farms chicken marinated + grilled artichoke wisconsin parmesan  
balsamic birch syrup reduction red onion garlic cavatappi toasted pine nut*

+ consumption of raw or undercooked foods may increase your risk for food borne illness

\*an automatic 20% gratuity will be added to parties of 10 or more

we are happy to accommodate any dietary requests whenever possible