

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
winter squash 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 winter 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
white cheddar 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 \$34

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

stuffed trout

gf \$29

*leeks marinated + grilled artichoke wild rice pilaf ricotta winter squash
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



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