# welcome

### appetizers

v, v+\*, gf, rs\* \$10 fresh cut fries salt + pepper smoked jalapeño aioli ketchup upon request add truffle oil +\$6 mussels df, gf\* \$19 curry coconut broth toasted focaccia cilantro wings df, gf\* \$15 roper farms chicken blood orange glaze sesame seed vegan scallops v+, gf, rs\* \$15 king trumpet mushroom edamame sesame ginger gastrique scallions soy tempura fried cauliflower v+, gf **\$13** pickled daikon radish pickled pear pickled purple carrot ginger gastrique cilantro mint sesame seed vegan sambal aioli hummus \$10 gf, v+ olive oil lemon za'atar roasted cauliflower red beets tomato vinaigrette add focaccia +\$1

## soups + salads

**greens**  $v, v+, gf^*, df^*$  **\$9** pickled red onion shredded carrot + parsnip red beet croutons add yker acres bacon +\$4 add chicken +\$6

warmed spinach + egg+ gf, df\* \$12 bacon mustard vinaigrette soft-boiled egg seared spring onion parsnip chips pickled pear winter squash wisconsin parmesan add yker acres 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 add yker acres bacon \$4

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 asparagus pickled carrot + pear

locally harvested wild rice parsnip asparagus pickled carrot + pea 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  $gf^*, df^*$ 

pickled pear pickled parsnip slaw bibb lettuce garlic aioli sourdough

vegan báhn mì  $v+, gf^*$  \$16

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

roasted red pepper + hummus  $gf^*$ , v+

toasted sourdough bibb lettuce pickled red onion roasted garlic + olives add yker acres bacon +\$4 add chicken +\$6

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

roper farms beef blue cheese mousse smoked mushroom pate garlic aioli fried onion spinach balsamic reduction brioche bun add yker acres 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 yker acres 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

yker acres pork coppa steak + gf, df

asparagus blood orange chutney pickled mustard seed seared spring onion four bean farms calypso beans

stuffed trout gf \$30

cream leeks marinated + grilled artichoke wild rice pilaf asparagus lemon tomato vinaigrette

chicken artichoke pasta \$23

grilled roper farms chicken marinated + grilled artichoke wisconsin parmesan balsamic birch syrup reduction spring onion shallot 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



\$17

\$13