

appetizers

fresh cut fries V+*, V, GF, RS* \$11
salt + pepper, herb aioli, ketchup upon request
add truffle oil +\$6

tempura fried cauliflower V+, GF \$14
pickled daikon radish + carrot, ginger gastrique,
cilantro, sesame seed, vegan sambal aioli

vegan scallops V+, GF, RS* \$16
king oyster mushrooms, edamame, ponzu,
sesame oil, ginger gastrique, green onion, cilantro

mussels DF, GF* \$20
coconut curry broth, toasted focaccia, cilantro,
lime

salads + soups

add chicken +\$6 tofu +\$5 jowl bacon +\$4

greens V+, V, DF*, GF* \$10
cherry tomato, red onion, radish, cucumber,
croutons

charred romaine V+, V, DF*, GF* \$10
cherry tomato, red onion, radish, cucumber,
croutons

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), balsamic birch
 reduction (V+, GF)

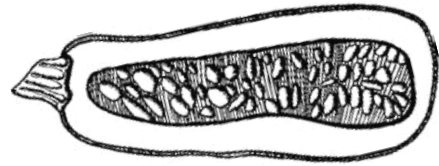


artwork by anni friesen @annifduluth

local ingredients inclusive menu

Our kitchen goes above and beyond to accommodate a variety of dietary needs, including gluten-free, dairy-free, vegan, and vegetarian options. With our commitment to inclusivity, we're dedicated to ensuring everyone has something delicious to enjoy.

We take pride in sourcing our ingredients from local farmers and distributors, ensuring that our dishes are always fresh, sustainable, and of the highest quality.



dietary restriction information

We are happy to accommodate any dietary requests whenever possible.

V+ = *vegan*

V = *vegetarian*

DF = *dairy free*

GF = *gluten free*

RS = *reduced sodium*

* = *available upon request*

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

sandwiches + burgers

served with fries and ketchup
sub cup of soup +\$2, side salad +\$2, truffle fries +\$3
can be served on gf bread (+\$2) or bibb lettuce

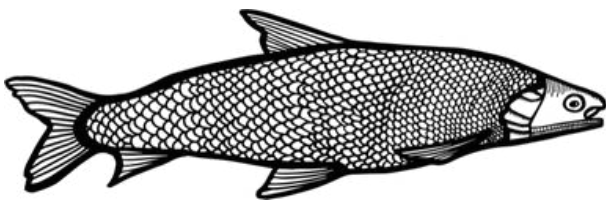
vegan báhn mì V+, GF* \$16
marinated + fried tofu, pickled carrot + daikon
radish, sliced cucumber, mushroom pate, sambal
aioli, cilantro, french baguette

fish tacos DF*, GF \$18
broiled white fish, radish, corn salsa, cucumber,
achiote crema, corn tortilla

chicken sandwich DF*, GF* \$17
braised chicken leg, jowl bacon, pickled mustard
seed, herb aioli, bibb lettuce, french baguette

burger DF*, GF* \$18
1/3lb grass-fed patty, white cheddar, lettuce, red
onion, tomato, brioche bun
add bacon +\$4 add additional patty +\$6

avocado blt DF*, GF* \$18
jowl bacon, tomato, bibb lettuce, sambal aioli,
sourdough



entrees

coconut curry V+, DF, GF \$19
red bell pepper, mushroom, summer squash,
shallot, ginger, garlic, coconut curry broth, brown
rice, cilantro, lime
add tofu +\$5 add chicken +\$6

chicken bruschetta pasta \$26
tomato, shallot, wisconsin parmesan, garlic,
balsamic birch reduction, toasted pine nuts, basil
add focaccia +\$1

pork coppa steak DF*, GF* \$30
succotash, achiote crema, cornbread crumbles

lake superior white fish DF*, GF \$32
chili pepper coulis, wild rice, yogurt, broccoli,
roasted corn, toasted pumpkin seeds, radish

duluth's only nonprofit restaurant

Zeitgeist is a non-profit arts & community development organization committed to growing and sustaining a community that is inclusive, diverse, and equitable; artistic and vibrant; environmentally conscious; and a place where every individual can thrive. Income from this building helps make our community programming possible, and we thank you for your support! For more information or to make a donation, please visit www.zeitgeistarts.com.

our local partners

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