

# dinner

served daily 3:00 pm - 9:00 pm

## starters

### house side salad

spring greens, tomato, carrot, radish, cucumber, croûton, sunflower seed | GFR | V | 7.50  
add grilled chicken +6 add grilled salmon\* +8

### house side caesar

romaine, parmesan, croûton, caesar dressing | GFR | 7.50  
add grilled chicken +6 add grilled salmon\* +8

### daily soup with warm bread

bowl 7.50 | cup 5.50 | GFR | VEGR  
sub gluten-free bread +1.25

### smoked salmon & cheese

house smoked rogotzke king salmon, cornichon, chef choice cheese, crostini | GFR | 12  
sub gluten-free crackers +1

### brie & chutney

warm brie, cranberry-peach chutney, crostini | GFR | VEG | 11  
sub gluten-free crackers +1

### vegan okonomiyaki

japanese pancake with cabbage, potato, tofu, red bell pepper, shiitake mushroom, kimchi, spicy vegan aioli, green onion, cilantro | GF | V | 14  
add ahimi - vegan ahi tuna +2

### lamb kefta

beet yogurt sauce, house pita, micro greens | GFR | 12  
sub gluten-free bread +2.50

### peasant bowl

black bean, brown rice, spanish sauce, corn tortilla chips | GF | V | 7  
add egg +2 add chorizo +4.50 add pico, sour cream, or guacamole +1  
sub cauliflower rice +2

### pico de gallo

served with tortilla chips | GF | V | 7

### guacamole

served with tortilla chips | GF | V | 8

### combo of pico de gallo & guacamole

served with tortilla chips | GF | V | 11

## entrées

### harvest salad

roasted beets, seasonal squash, spring greens, chevre cheese, toasted pepitas, maple-balsamic vinaigrette | GF | VEG | VR | 15  
add grilled chicken +6 add grilled salmon\* +8

### dijon-maple salmon

seared dave rogotzke king salmon, dijon-maple glaze, pistachio gremolata, grilled asparagus, wild rice risotto, cherries | GF | N | 28

### spanish paella served in an authentic pan

shrimp\*, NE scallops\*, yker acres chorizo, saffron-sofrito, english pea, piquillo pepper, saffron rice, lemon | GF | 26

### nested hen

roasted peterson cornish game hen, fried parsnip, yam & purple potato nest, mushroom-brandy cream sauce, muddled cranberry & orange | GF | 22

### sausage & spätzle

yker acres beer-braised polish sausage, purple sauerkraut, rye spätzle, creamy mustard sauce | 17

### chef pasta

ask your server for today's special | GFR | VEGR | market price  
sub gluten-free pasta +1

### vietnamese beef ribs

braised peterson's beef short ribs, rice noodle, kale salad with tarmari-garlic dressing, peanut, mint, lime | GF | N | 24

### thai curry

tofu 15 | chicken 18 | shrimp\* 20  
vegetable medley, coconut milk, red curry, brown rice, fresh lime, cilantro, sesame seed | GF | VR  
sub cauliflower rice +2

### spanish mac n' cheese

trottole pasta, fontina, manchego, cheddar, serrano ham, paprika bread crumbs, served with greens & lemon-garlic vinaigrette | VEGR | 15

### buddha bowl

broccoli, shiitake mushroom, edamame, kale salad with tamari-garlic dressing, brown rice, tahini sauce, sesame seed | GF | V | 15  
add grilled chicken +6 add grilled salmon\* +8 add beef bulgogi\* +7  
add tempeh +4 add tofu +2 sub cauliflower rice +2

### korean beef tacos or vegan bulgogi tacos

two bulgogi beef\* or vegan bulgogi tacos, kimchi, fish sauce (beef only), sambal-aioli, korean-seasoned french fries | GFR | VR | 18

## burgers & sandwiches

### grass-fed burger

peterson limousin beef burger\*, lettuce, tomato, onion, positively 3rd street bakery wheat bun | GFR | 15  
add cheese +1 add mushroom +1 add bacon +3 sub chorizo patty +1

### impossible burger

lettuce, tomato, onion, positively 3rd street bakery wheat bun | GFR | VR | 15  
add cheese +1 add mushroom +1

### veggie burger

black bean, quinoa, & tempeh patty, alfalfa sprouts, cheddar cheese, cucumber, vegan green goddess dressing, positively 3rd street bakery wheat bun | GFR | VR | 15

unless noted\*\* all sandwiches served with a pickle and your choice of: kettle chips, hand-cut french fries or carrot sticks

### pecan chicken

pecan-encrusted baked chicken breast, cranberry-peach chutney, creamy brie, open-faced duluth's best croissant | N | GFR | 16

### triple-decker turkey

smoked ferndale market turkey, sautéed chard with bacon, gruyère, apple butter, cranberry-wild rice bread | GFR | 15

### grilled beer cheese

bent paddle pilsner cheddar, parmesan, havarti, multi-grain sourdough bread, served with tomato bisque\*\* | VEG | 14

sub yam fries +1.50 sub house salad +3.50 sub fruit salad +2.50  
sub soup +3 sub gluten-free bread +2.50

All gluten-free items are produced in facilities that handle wheat | Our fryers use peanut oil & contain trace amounts of soy

\*Consumption of undercooked eggs, meat, or seafood may increase your risk of food borne illness

An 18% gratuity charge may be added to parties of 8 or more

N | Tree Nuts GF | Gluten-Free GFR | Gluten Free-Request VEG | Vegetarian VEGR | Vegetarian Request V | Vegan VR | Vegan Request

If you have a food allergy, intolerance, or sensitivity, please notify your server right away