

# Duluth Grill

118 S 27th Ave W 55806-1822 · +12187261150 · Updated: Jan 14, 2026

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## SMOOTHIES 4

### Banana Bread

**\$8.50**

Banana, oats, maple syrup, cinnamon, nutmeg, vanilla, oat milk, organic vanilla yogurt.

### Purple Berry Blast

**\$8.50**

Blueberries, strawberries, banana, honey, coconut milk, organic vanilla yogurt.

### Orange You Glad

**\$8.50**

Apple, peaches, mango, ginger root, carrot, turmeric, cinnamon, honey, coconut milk, organic vanilla yogurt.

### Green Goddess

**\$8.50**

Kale, peaches, mango, banana, spirulina, chia seeds, coconut milk, organic vanilla yogurt.

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## SHRUBS 1

### Spiced Pear Shrub

**\$4.50**

Fresh pears tossed in cinnamon and honey then roasted, blended with fresh lime juice, and Braggs Apple Cider Vinegar.

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## COLD BEVERAGES 7

### 2% Milk

**\$3.00**

Dahl's Dairy

### Coconut Milk

**\$3.00**

### Homemade Lemonade

#### AVAILABLE OPTIONS

Original: \$4.00

Beet: \$4.00

### Juice

#### AVAILABLE OPTIONS

Orange juice: \$4.50

Apple juice: \$4.50

Pineapple juice: \$4.50

Tomato juice: \$4.50

Cranberry Juice: \$4.50

### Fresh Brewed Iced Tea

**\$3.00**

## Fountain Sodas

### AVAILABLE OPTIONS

Pepsi: \$3.00

Diet Pepsi: \$3.00

Dr. Pepper: \$3.00

Diet Dr. Pepper: \$3.00

Mountain Dew: \$3.00

Mug Rootbeer: \$3.00

Sierra Mist: \$3.00

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## Oat Milk

**\$3.50**

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## COFFEE BAR 7

### Coffee

Organic Alakef French Roast

### AVAILABLE OPTIONS

Hot: \$3.50

Iced: \$3.50

Add shot of caramel: \$0.50

Add shot of chocolate: \$0.50

Add shot of vanilla: \$0.50

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### Latte

Alakef espresso and milk

### AVAILABLE OPTIONS

Hot: \$7.00

Iced: \$7.00

Add shot of caramel: \$0.50

Add shot of chocolate: \$0.50

Add shot of vanilla: \$0.50

Add shot of mallow: \$0.50

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### Espresso

Alakef espresso.

### AVAILABLE OPTIONS

\$2.00

Double Shot: \$2.00

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### Breve

Frothed half & half over Alakef espresso.

### AVAILABLE OPTIONS

Hot: \$7.00

Iced: \$7.00

Add shot of caramel: \$0.50

Add shot of chocolate: \$0.50

Add shot of vanilla: \$0.50

Add shot of mallow: \$0.50

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### Americano

Alakef espresso with hot water.

### AVAILABLE OPTIONS

Hot: \$4.00

Iced: \$4.00

Add shot of caramel: \$0.50

Add shot of chocolate: \$0.50

Add shot of vanilla: \$0.50

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### Pumpkin Pie Latte

**\$7.00**

House made pumpkin cream, Alakef Espresso, topped with whipped cream, and pumpkin pie spice. Served Hot.

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## Maple Oatmilk Latte

MN maple syrup, brown sugar, Alakef espresso, and oatmilk. Served Hot or Iced.

## BREAKFAST SIDES 10

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|--|-------------------------------|
| <b>Toast</b>   | <b>AVAILABLE OPTIONS</b>      |
|  | brioche: \$3.00               |
|  | wheat: \$3.00                 |
|  | sourdough: \$3.00             |
|  | marble rye: \$3.00            |
|  | English Muffin: \$3.00        |
|  | Gluten Free: \$3.00           |
| <hr/>  |                               |
| <b>French Toast</b>  | <b>AVAILABLE OPTIONS</b>      |
| Topped with honey butter, powdered sugar and served with pure maple syrup.                               | 1 slice French Toast: \$3.50  |
|  | 2 slices French Toast: \$5.50 |
| <hr/>  |                               |
| <b>Pancake</b>   | <b>\$5.50</b>                 |
| Multi-grain buttermilk pancake served with honey butter and pure maple syrup.                            |                               |
| <hr/>  |                               |
| <b>Hash Browns</b>   | <b>\$3.50</b>                 |
| <hr/>  |                               |
| <b>Cinnamon Roll</b>   | <b>\$3.50</b>                 |
| Topped with house made cardamom frosting   |                               |
| <hr/>  |                               |
| <b>Caramel Roll</b>  | <b>\$4.00</b>                 |
| Baked with house made caramel and topped with pecans   |                               |
| <hr/>  |                               |
| <b>Red flannel hash</b>  | <b>\$3.75</b>                 |
| Sweet potatoes, beets, carrots, onions, and bell peppers, tossed with olive oil, salt, pepper and thyme. |                               |
| <hr/>  |                               |
| <b>Marinated Kale</b>  | <b>\$4.75</b>                 |
| Served with house made green curry sauce   |                               |
| <hr/>  |                               |
| <b>Two Eggs</b>  | <b>AVAILABLE OPTIONS</b>      |
|  | Sunny Side Up: \$3.50         |
|  | Over Easy: \$3.50             |
|  | Over Medium: \$3.50           |
|  | Over Hard: \$3.50             |
|  | Scrambled: \$3.50             |
|  | Basted: \$3.50                |
|  | Egg Whites: \$3.50            |
| <hr/>  |                               |
| <b>Side Fruit</b>  | <b>\$3.50</b>                 |
| Half a banana, quarter pear, quarter apple, and quarter orange   |                               |

## BREAKFAST SKILLETTS & BOWLS 5

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|   |                |
|---|----------------|
| <b>Everything Skillet</b>   | <b>\$14.50</b> |
| Hashbrowns, Jones Farm sausage and cherrywood smoked bacon, onions, peppers, tomatoes, shredded cheese, two organic eggs, hollandaise |                |

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**Congee Bowl** **\$14.50**

Cilantro lime wild rice, wild mushrooms, kimchi, marinated kale, grilled onion, fresh cilantro, an organic egg, green curry sauce

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**Huevos Rancheros Skillet** **AVAILABLE OPTIONS**

Hashbrowns, fried tortilla, fresh pico de gallo, grilled corn, black beans, shredded cheese, two organic eggs, sour cream, guacamole, guajillo pepper sauce \$13.50

Add chorizo sausage:

\$2.00

Add grilled chicken: \$2.00

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**Corn Beef Hash Skillet** **\$15.00**

House-made corned beef, potatoes, grilled onion, shredded cheese, two organic eggs, hollandaise.

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**Chilaquiles** **\$14.00**

Fried tortilla strips tossed in our house made hatch chili sauce, topped with verde pork, pico de gallo, brined onions, jalapenos, cotija, two organic eggs, sour cream, and guacamole.

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**BREAKFAST PLATES** 9

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**Farmers Feast** **\$13.00**

Two organic eggs, your choice of red flannel hash or hash browns, three Jones Farm sausage patties or three Jones Farm cherrywood smoked bacon.

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**Bourbon Banana Walnut French Toast** **\$15.00**

Brioche bread battered and grilled, caramelized banana, bourbon maple walnut syrup, topped with whipped mascarpone and powdered sugar.

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**Eggs Benedict** **\$13.00**

Grilled English muffin, two organic eggs, Jones farm ham, hollandaise served with a breakfast side.

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**Leeky Waffle** **\$16.00**

House made waffle, topped with buttermilk fried chicken, honey butter, fried leeks and drizzled with spicy syrup.

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**Verde Bene** **\$15.00**

Stacked verde enchiladas, roasted pork, two organic eggs, hatch chili sauce, hollandaise, pico de gallo, pickled red onion, fresh cilantro. Served with a breakfast side.

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**Griddle Platter** **\$13.00**

Two organic eggs, 3 Jones Farm sausage patties or 3 Jones Farm cherrywood smoked bacon strips, all served on top of our multi-grain pancake or two french toast slices with honey butter and a side of pure maple syrup.

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**Chicken and Whaaaat?** **\$16.00**

Buttermilk fried chicken, house made pancakes laced with bacon and corn. Topped with spicy maple bacon coffee syrup, goat cheese and scallions.

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**Apple Crisp Waffle** **\$13.00**

House made waffle, topped with apple pie, whipped mascarpone, streusel, and powdered sugar.

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**Cinnamon Roll French Toast** **\$13.00**

Cinnamon Roll sliced and dipped in french toast batter, grilled and topped with honey butter and powdered sugar. Pure maple syrup.

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**BISCUITS AND GRAVY** 3

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**"A.T.C." Biscuits and Gravy** **\$15.00**

House made biscuit stacked with avocado, slice of tomato and buttermilk fried chicken breast. Topped with country sausage gravy and served with a breakfast side.

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**Deluxe Biscuits and Gravy** **\$15.00**

House made biscuit stacked with a Jones Farm sausage patty, buttermilk fried chicken breast, melted cheddar cheese, all smothered in country sausage gravy; served with a breakfast side.

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**Classic Biscuits and Gravy** **\$13.00**

House made biscuit, sausage patties, smothered in country sausage gravy. Served with a breakfast side.

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**BREAKFAST SAMMIES AND BURRITOS** 4

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**Breakfast Melt** **\$15.00**

Our breakfast sandwich made with organic scrambled eggs, pepper jack cheese, Jones Farm sausage patties, and house made maple bacon jam on grilled sour dough. Served with a breakfast side.

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**Biscuit Sammie** **\$11.00**

Jones farm cherry wood smoked bacon, organic scrambled egg, cheddar cheese on a fresh made biscuit. Served with a breakfast side.

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**Billy Bob Burrito** **\$15.00**

Jones Farm cherry wood smoked bacon, buttermilk fried chicken, organic scrambled eggs, grilled onions, hash browns, cheddar cheese, wrapped in a grilled tortilla. Smothered in sausage gravy, topped with shredded cheddar & scallions.

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**Korean Toast** **\$15.00**

Crispy pork tossed in Korean BBQ, scrambled eggs with kimchi, carrots, green cabbage, and leeks. Topped with soyoli, avocado, and fresh green onions on grilled sourdough. Served with a side.

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**OMELETS** 5

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**Everything Omelet** **\$14.00**

Jones Farm cherrywood smoked bacon, Jones Farm sausage, sautéed onions, bell peppers, tomatoes, and shredded cheese. Served with a breakfast side.

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**Smoked Salmon Omelet** **\$16.00**

Smoked black pepper salmon from our sister restaurant OMC Smokehouse, with havarti dill cheese. Served with a breakfast side.

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**Mediterranean Omelet** **\$14.00**

Fresh basil, capers, kalamata olives, roasted red peppers, Bay Produce tomatoes and chevre goat cheese. Served with a breakfast side.

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**Meat Lovers Omelet** **\$14.50**

Jones Farm cherrywood smoked bacon, ham and sausage with shredded cheese. Served with a breakfast side.

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**Mexican Omelet** **\$14.00**

House-made chorizo sausage, grilled tomatoes, onions, peppers, shredded cheese, topped with fresh guacamole, guajillo pepper sauce and sour cream. Served with a breakfast side.

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**VEGAN** 4

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**Garden Feast** **\$14.00**

Just eggs, and Beyond breakfast sausage and your choice of red flannel hash or hashbrowns.

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|---|----------------|
| <b>Besan Chilla</b>   | <b>\$15.00</b> |
| Seasoned garbanzo bean crepe, pico de gallo, onions, bell peppers, roasted red peppers, scallions, spicy beans, corn and verde. Topped with guacamole, guajillo pepper sauce, chopped cilantro and nutritional yeast. Served with a breakfast side. |                |
| <b>Vegan Huevos Rancheros</b>   | <b>\$16.00</b> |
| House made chorizo with Beyond sausage, Just eggs, fried tortilla chips, hashbrowns, fresh pico de gallo, beans, grilled corn. Topped with guacamole and drizzled with guajillo pepper sauce.   |                |
| <b>Plant Lovers Skillet</b>   | <b>\$16.00</b> |
| Just eggs, Beyond sausage patties, grilled onions, mushrooms, peppers, tomatoes served on top of hashbrowns.  |                |

## KIDS MENU 7

|  |               |
|--|---------------|
| <b>Kids Griddle Combo</b>  | <b>\$7.00</b> |
| Multigrain pancake or french toast, served with 1 bacon strip and 1 sausage patty.                       |               |
| <b>Ham and Cheese Kiddie Skillet</b>   | <b>\$6.00</b> |
| Scrambled egg, cheese, & ham over hashbrowns.  |               |
| <b>Kid's Country Breakfast</b>   | <b>\$6.00</b> |
| Scrambled egg, 1 bacon and 1 sausage, 1 slice of toasted brioche with house made strawberry-rhubarb jam. |               |
| <b>Buttermilk fried Chicken</b>  | <b>\$7.00</b> |
| Served with fresh fruit  |               |
| <b>Grilled Cheese</b>  | <b>\$6.00</b> |
| Served with fresh fruit  |               |
| <b>Fish Sticks</b>   | <b>\$7.00</b> |
| Breaded and fried Lake Superior White Fish. Served with fresh fruit                                      |               |
| <b>Mac and Cheese</b>  | <b>\$6.00</b> |
| House made mac and cheese served with fruit.   |               |

## SANDWICHES AND MELTS 7

|   |                |
|---|----------------|
| <b>Fried Chicken Melt</b>   | <b>\$15.00</b> |
| Buttermilk fried chicken, Jones Farm cherrywood smoked bacon, pepper jack cheese on grilled sour dough. Served with a side.   |                |
| <b>Reuben</b>   | <b>\$15.00</b> |
| Hand sliced corned beef, house made sauerkraut, swiss cheese, comeback sauce on grilled marble rye. Served with a side.   |                |
| <b>Spicy Bleu-wich</b>  | <b>\$15.00</b> |
| Gerber amish chicken dredged and fried then tossed in a house made garlic buffalo sauce, Bay Produce tomatoes, bib lettuce, pickles on a brioche bun. Topped with house made bleu cheese dressing and a side. |                |
| <b>Wild Rice Melt</b>   | <b>\$15.00</b> |
| House made wild rice patty, pepper jack cheese, caramelized onions, roasted red pepper vinaigrette, on grilled multi-grain wheat. Served with a side.   |                |
| <b>B.L.T.</b>   | <b>\$12.00</b> |
| Thick cut Jones Farm cherrywood smoked bacon, butter lettuce, thick sliced tomatoes, and mayo on toasted wheat. Served with a side.   |                |

**Grilled Cheese** **\$10.00**

Sharp cheddar, white cheddar on grilled sourdough. Served with a cup of house made soup (Tomato Basil or special)

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**Grilled Cheese with Tomato and Bacon** **\$13.00**

Sharp cheddar, white cheddar, tomatoes, and bacon on grilled sourdough. Served with a cup of house made soup.

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**BURGERS** 4

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**PB Burger** **\$15.00**

Pork and Beef seasoned with ginger, garlic, sesame, Korean BBQ sauce, house made kimchi, fried egg, topped with homemade peanut butter and cilantro on a grilled brioche bun. Served with a side.

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**Royal With Cheese** **\$15.00**

Seasoned beef patty from Davis Acres, cheddar, Jones Farm bacon, hydro bib lettuce, Bay Produce tomato and comeback sauce, served on a brioche bun. Served with a side.

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**Falafel Burger** **\$15.00**

House made falafel with chickpeas, fresh herbs and spices. Fried and served on a brioche bun with brined onions, bib lettuce, Bay Produce tomatoes and tzatziki sauce. Served with a side.

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**Garlic Gouda** **\$15.00**

Seasoned beef patty from Davis Acres, topped with smoked gouda, roasted garlic spread, and caramelized onions on a grilled brioche bun. Served with a side.

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**STREET TACOS** 2

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**Fish Tacos** **\$17.00**

Three flour tortillas, remoulade, crispy fried Lake Superior White Fish, fresh avocado, pico de gallo, pickled onion, pickled chilies, fresh cilantro. Served with lime wedges.

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**Wok-O-Tacos** **\$16.00**

Three flour tortillas, fried buttermilk chicken tossed in Korean BBQ, kimchi, pickled onion, avocado, topped with cilantro and a drizzle of soyoli.

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**SALADS** 3

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**Cobb Salad** **\$16.00**

Fresh salad greens, grilled brined chicken, Jones Farm cherrywood smoked bacon, Kalamata olives, Bay Produce tomatoes, bleu cheese crumbles, fresh avocado, hard boiled egg. Served with your choice of house made dressing.

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**Smoked Salmon Salad** **\$16.00**

OMC Smokehouse smoked salmon, fresh salad greens, havarti dill cheese, fresh cilantro, pico de gallo, fresh avocado, brined onions, bell peppers. Pairs well with house made roasted red pepper vinaigrette.

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**Maple Bacon Salad** **\$16.00**

Cherry wood smoked bacon, pickled red onion, goat cheese, red flannel hash, granny smith apples, raisins, chipotle pecans, and fresh salad greens. Served with a maple balsamic vinaigrette.

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**BOWLS** 6

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**Burrito Bowl** **\$18.00**

Grilled Gerber Amish chicken, cilantro lime wild rice, spicy black beans, corn, pico de gallo, sautéed onions, peppers, shredded cheddar jack cheese and shredded lettuce; topped with guajillo pepper sauce, sour cream, and guacamole

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**BiBimBap** **\$19.00**

As seen on the Food Network. Pork and beef seasoned with garlic, ginger, and sesame, cilantro lime wild rice, korean BBQ, marinated kale, pickled chilies, pickled onions, house made kimchi, wild mushrooms, fresh avocado, organic sunny side up egg and scallions, topped with soyoli.

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**Curry Bowl** **\$18.00**

Cilantro lime wild rice, sautéed onions, wild mushrooms, roasted red peppers, broccoli, green curry sauce, topped with cilantro, scallions and lime. Served with your choice of steak, chicken or falafel

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**Drunken Noodles** **\$18.00**

Crispy pork belly, ramen noodles cooked in ginger/beef broth, kimchi, bean sprouts, carrots, pickled chilies, organic sunny egg, fresh avocado, cilantro, toasted sesame seeds, and soyoli drizzle.

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**Loaded Mac** **\$18.00**

Cherry wood smoked bacon from Jones Farm, house made cheese sauce, cavatappi noodles, sauteed roasted red peppers, broccoli, and mushrooms. Topped with toasted bread crumbs.

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**Chorizo Mac** **\$18.00**

House made chorizo, pickled jalapenos, grilled corn, tossed with our house made cheese sauce, cavatappi noodles and topped with toasted bread crumbs.

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**SIDES** 7

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**Dill Seasoned Smashed Potatoes** **AVAILABLE OPTIONS**

Baby red potatoes, baked, smashed, and fried. Served with comeback sauce.

Order of 4: \$3.25

Order of 8: \$6.25

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**Hashbrowns** **\$3.50**

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**Marinated Kale** **\$4.75**

Marinated in sesame oil, ginger, liquid aminos, and rice wine vinegar. Served with house made green curry sauce.

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**Falafel** **\$5.00**

Ground Chickpeas seasoned with garlic, onion, cilantro and parsley. Served with house made vegan tzatziki sauce.

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**Korean Brussel Sprouts** **\$5.00**

Fried, then tossed in Korean BBQ, drizzled in soyoli and a sprinkle of fresh cilantro. Served with a lime wedge.

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**Red Flanned Hash** **\$3.75**

Roasted sweet potatoes, beets, carrots, onions, and bell peppers, salt, pepper and thyme.

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**Side Mac and Cheese** **\$3.75**

Cavatappi noodles tossed in our house made cheese sauce of smoked gouda and sharp cheddar.

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**KID'S MENU** 6

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**Kids Griddle Combo** **\$7.00**

Multigrain pancake or french toast, served with 1 bacon strip and 1 sausage patty.

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**Ham and Cheese Kiddie Skillet** **\$6.00**

Scrambled egg, cheese, & ham over hashbrowns

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**Kid's Country Breakfast** **\$6.00**

Scrambled egg, 1 bacon and 1 sausage, 1 slice of toasted brioche with a side of house made strawberry-rhubarb jam

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**Buttermilk Fried Chicken** **\$7.00**

Served with your choice of dipping sauce and fresh fruit.

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**Grilled Cheese** **\$6.00**

Served with a side of fresh berries

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**Kid's Fish Sticks** **\$7.00**

Breaded and fried Lake Superior White Fish served with tartar sauce and a side of fresh berries

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**PIES** 4

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**Banana Cream** **\$8.00**

Homemade pie crust filled with vanilla bean custard, fresh cut banana slices, caramel sauce drizzle, and topped with powdered sugar and fresh whipped cream.

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**Strawberry Rhubarb Pie** **\$8.00**

Homemade pie crust with our strawberry rhubarb pie filling, topped with fresh whipped cream and powdered sugar.

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**Coconut Cream** **\$8.00**

Homemade pie crust filled with vanilla bean custard, toasted coconut, topped with fresh whipped cream and powdered sugar.

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**Key Lime Pie** **\$8.00**

Homemade pie crust filled with Key lime filling, toasted coconut topped with whipped cream powdered sugar and fresh limes

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**CAKE AND BROWNIES** 2

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**Carrot Cake** **\$7.00**

House made carrot cake frosted in a cream cheese buttercream.

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**German Chocolate Brownie** **\$7.00**

House made gluten free brownie topped with chocolate buttercream, coconut pecan caramel, a dollop of whipped mascarpone and a drizzle of caramel sauce. Topped with powdered sugar.

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