



DINNER MENU

Spinach and feta hand pies with lime crème and salsa verde. *NF, SFA* **\$17.00**

Crispy caesar brussel sprouts with croutons and parmesan. *GF, NF* **\$10.00**

Squash panzanella with cured tomatoes, marinated vegetables, sourdough croutons and red wine vinaigrette. *GFA, NF, SF* **\$18.00**

Red and gold beet terrine layered with cashew cheese and a citrus and fennel salad. *SF, GF* **\$18.00**

Grilled sourdough bruschetta with smoked ricotta, tomatoes, pickled jackfruit and grapes, basil, and smoked walnuts. *GFA, NFA* **\$15.00**

Italian style meatballs with a classic marinara, fresh basil and parmesan. *GF, NF* **\$17.00**

Cauliflower agrodolce with capers and golden raisins in a spiced sherry sauce. *GF, SF, NF* **\$11.00**

Cheesy polenta cake with black lentils and a mushroom cream sauce. *NF, GF* **\$22.00**

Baked mac and cheese with parmesan and smoked ricotta. *GFA, NF* **\$16.00**

Add harissa and IPA pickled jalapenos. **\$1.00**

Charcuterie with Renegade salami selection, Vtopian cheese selection, tapenade, beer mustard, fruit compote, pickled vegetables and served with crostini. **\$30.00**

Add a skewer of three blue cheese and bacon wrapped stuffed dates. **\$9.00**

DESSERT

Torta Caprese (chocolate almond flour cake) with almond brittle and orange liqueur glaze. *SF, GF* **\$9.00**

Two scoops ice cream (Chocolate, Vanilla or Coconut) with cherry coulis and coconut whip. *NF, GF, SF* **\$7.00**

Ask your server about our children's menu.

GF/A=Gluten Free/Available at extra charge, SF/A=Soy Free/Available, NF/A=Nut Free/Available

Allergens such as Gluten, Soy, Coconut and Tree Nuts are common ingredients used in Vegan recipes.