



DINNER MENU

Soup of the day **\$8.00**

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

Crispy brussel sprouts tossed in house made Caesar dressing and topped with croutons and parmesan. *GF, NF* **\$12.00**

Cheese plate with Vtopian Port cheddar, fresh fruit, spiced pecans and crostini *SF, GFA* **\$15.00**

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

Grilled sourdough bruschetta with cashew blue cheese, shallots, wild mushrooms, dried cherries, balsamic reduction and micro greens a *GFA*, **\$16.00**

House-made winter squash, spinach and ricotta ravioli with a beurre blanc sauce, roasted radish, parmesan and finished with a walnut oil. *NFA* **\$24.00**

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

Cheesy polenta cake with black lentils, wild mushrooms and a mushroom cream sauce. *NF, GF* **\$24.00**

Baked mac and cheese with parmesan and smoked ricotta. *GFA, NF* **\$18.00**

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

Add bacon and fried onions (contains gluten and soy) **\$1.00**

Charcuterie with Renegade salami selection, Vtopian cheese selection, tapenade, beer mustard, fresh fruit, pickled vegetables and served with crostini. **\$35 .00**

Add a skewer of four 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, 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