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## DIETARY RESTRICTION

### MENU

#### STARTERS

##### FLATBREAD <sup>GF</sup>

Toasted cauliflower flatbread topped with caramelized onions, sundried tomato pesto, goat cheese, mozzarella cheese, and capers 14  
*(CONTAINS NUTS)*  
~ Vegetarian & Gluten Free Friendly ~

##### VEGETARIAN FONDUE

Melted white cheddar and manchego cheese served with mushrooms, asparagus,, peppers, and house focaccia 16  
~ Vegetarian Friendly ~  
~ Gluten Free Friendly without focaccia ~

#### SALADS

##### TOSSED GREENS

Spring mix topped with red onions, shaved carrots, radishes, cucumbers, and tomatoes tossed in house-made Balsamic Vinaigrette  
Side Salad *(with purchase of an entrée)*  
Entrée Salad 9  
~ Vegan and Gluten Free Friendly ~

##### POGREBA'S BEET SALAD <sup>GF</sup>

Golden and red beets served with spring mix, red onions, goat cheese, candied pecans, and maple sherry vinaigrette dressing *(CONTAINS NUTS)*  
Entrée Salad 15  
~ Vegetarian & Gluten Free Friendly ~

#### ENTRÉES

Entrées are served with a mixed green salad or soup of the day

##### VEGGIE CURRY <sup>GF/DF</sup>

Steamed vegetables simmered in coconut milk with Thai spices and rice noodles 29  
~ Vegan and Gluten Free Friendly ~

##### AUTUMN RISOTTO <sup>GF</sup>

Butternut squash risotto topped beets, goat cheese and sunflowers seeds. Served with Chef's seasonal vegetable 29  
~ Vegetarian Friendly & Gluten Free Friendly ~

##### THREE CHEESE RAVIOLI

Three cheese ravioli with basil pesto cream sauce, Cherry tomatoes, spinach, and mushrooms 29  
*(Contains Pine Nuts)*  
~ Vegetarian Friendly ~

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## DESSERTS

##### PEANUT BUTTER PIE

Oreo crust layered with creamy peanut butter filling & rich dark chocolate mousse 8  
*(Contains Peanuts)*

##### SALTED CARAMEL CHEESECAKE

Salted caramel cookie crust topped with house-made cheesecake, caramel, sea salt, & chocolate shavings 8

##### BASQUE CHEESECAKE

Creamy center with caramelized "burnt" top and bottom. Served with port wine reduction 8

##### SHORTCAKE

House-made biscuit topped sandwiched with white chocolate mousse and seasonal topping 8

##### CRÈME BRULEE <sup>GF</sup>

Seasonally flavored custard with fired sugar crust 8

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## AFTER DINNER DRINKS

##### BRANDY ALEXANDER

Korbel Brandy, Dark Crème de Cacao & Ice Cream 12

##### GRASSHOPPER

Crème de Menthe, Crème de Cacao & Ice Cream 12

##### MUDSLIDE

Bailey's Irish Cream, Kahlua, Vodka, & Ice Cream 12

##### KEY LIME MARGARITA

Espolon Tequila, Blue Chair Bay Key Lime, & Cointreau 13

##### WHITE CHOCOLATE MARTINI

Italian White Chocolate Liqueur, Vodka, Irish Cream & Cream 11

