

DIETARY RESTRICTION

MENU

STARTERS

FLATBREAD ^{GF}

Toasted cauliflower flatbread topped with apple compound butter, roasted figs, caramelized onions, arugula, and gruyere cheese 14
~ Vegetarian & Gluten Sensitive ~

FONDUE

Melted white cheddar and gruyere cheese served with butternut squash, pretzel bites, mushrooms, sweet potatoes, and cauliflower and pretzel bites 18
~ Vegetarian Friendly ~
~ Gluten Sensitive without pretzel bites ~

SALADS

MIXED 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 Sensitive ~

POGREBA'S HARVEST SALAD ^{GF}

Butternut squash, beets, dried cranberries, goat cheese, candied walnuts, and toasted pumpkin seeds on a bed of spring mix and arugula. Served with maple-mustard vinaigrette
Entrée Salad 15
(CONTAINS NUTS)
~ Vegetarian & Gluten Sensitive ~
~ Vegan without Goat Cheese & Balsamic Vinaigrette ~

ENTRÉES

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

THAI CURRY ^{GF/DF}

Steamed vegetables simmered in coconut milk with Thai spices and rice noodles 30
~ Vegan and Gluten Sensitive ~

CRISPY TOFU STEAK ^{GF/DF}

Pan seared tofu steak served with cauliflower mashed, butternut squash, beets, dried cranberries, toasted pumpkin seeds, and arugula 31
~ Vegan & Gluten Sensitive ~

THREE CHEESE RAVIOLI

Three cheese ravioli with basil pesto cream sauce, cherry tomatoes, spinach, and mushrooms 31
(Contains Pine Nuts)
~ Vegetarian Friendly ~

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

CHOCOLATE BROWNIE ^{GF}

House made fudge brownie served warm with white chocolate and rhubarb caramel drizzle finished with candied rhubarb 9

CRÈME BRULEE ^{GF}

Seasonally flavored custard with fired sugar crust 8

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 Liquor, Vodka, Irish Cream & Cream 11

