

VICE & VIRTUE BREWING CO

SMOKE MEAT EVERYDAY

At VICE AND VIRTUE we pride ourselves on utilizing quality, locally source product. We, for the most part, make everything you are about to enjoy in this building. Baking our own breads, smoking our own meats, curing our own meats, canning, preserving and fermenting are our way of doing the little things right. Like our beer menu, the food menu is designed to try a bit of a lot of things!

BLT CRUSTINI \$16

Seared Pork Belly, Black Truffle, Lettuce
Albacore Tuna, Avocado

STEELHEAD TROUT SASHIMI \$15

Butternut Squash, Fresh Cucumber
Capers, Miso, Smoked Cream

FRENCH ONION SOUP \$14

Vegetarian Broth, Gruyere Cheese, Crouton
White Lie Pilsner

SMOKED LAMB SHANK \$20

Polenta Fries, Butternut Squash Hummus
Tomato Sauce

FOIE GRAS PATÉ \$15

Sourdough Waffle, Blueberry Compote
Beer Jelly

CHICKEN DUMPLING \$17

Shanghai Noodles, House Cured Pork
Cinnamon, Soya

BRISKET BURGER \$18

8 Hour Smoked Beef Brisket, Slaw
Brioche, Roasted Potatoes

STEAK SANDWICH \$19

Seared Striploin, Horseradish Aioli, Chimichurri
Radish, Jalapeno Relish, Roasted Potatoes

CHARRED CABBAGE \$8

Kimchi Mayo, Nouc Cham
Shiitaki Mushroom Crunch

CURRIED CHICKPEAS \$10

Yellow Curry, Spicy Fermented Chili Sauce

CHARCUTERIE \$24

A Selection of House Cured Meats and Preserves, Served With Our Sourdough Bread

CHEESE MARKET PRICED

As Your Server About Our Cheese Offerings
Selected For Us By Our Friends At PERCEVAL AND YOUNG CHEESEMONGERS