

# VICE & VIRTUE BREWING CO

## SMOKE MEAT EVERY DAY ...

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

## FOOD OFFERINGS

### FRENCH ONION SOUP \$12

Vegetarian Broth, Bread Ends, Gruyere  
"White Lie" Pilsner

### SMOKED LAMB SHANK \$20

Butternut Squash Hummus, Moroccan Spices  
Whey, Spent Grain & Apple Chutney

### BISON SMOKED MEAT SAMMIE \$20

Fermented Cabbage, 1000 Island Dressing  
Dark Rye, Roasted Potato & Hop Vinaigrette

### BRISKET BURGER \$18

8-hour Smoked Beef Brisket, Brioche Bun  
Cabbage Slaw, Roasted Potato & Hop Vinaigrette

### SMOKED PORK RIBS \$14

Cherry Glaze, Puffed Wheat, Wilted Greens

### WELSH RAREBIT \$12

Rye Bread, English Cheddar  
House Made Worcestershire Sauce

### SMOKED PRAWN & OCTOPUS COCKTAIL \$18

House Made Sambal Oelek, Horseradish  
Marinated Vegetables, Sesame  
Smoked Wild Rosehip Dashi

### CHARRED CABBAGE \$10

Kimchi Mayo, Nouc Cham  
Shiitake Mushroom Crunch

### BUTTER BEANS \$5

Marinated, Pickled Vegetables, Fresh Herbs

### THE CHARCUTERIE BOARD \$24

A Selection of House Made Cured Meats, Preserved Things and Sourdough Bread

### CHEESE MARKET PRICED

As your server about our Cheese offerings  
selected for us by our friends at PERCEVAL AND YOUNG CHEESEMONGER

CHEF CHRIS BRAUN