

# GLUTEN FREE

## Nibbles

GF Chicken Liver Pâté Crudités, Gluten Free Bread	11.95
GF Cheese Board* Crudités, Gluten Free Bread	15.95
Baked Bacon Wrapped Dates	8.50
Brussels Sprouts Roasted Garlic Aioli	8.95
Truffled Deviled Eggs Topped w/ Parmesan Crisp	9.25
GF Local Mushrooms Shiitake, Portobello, Shallots, Fried Egg, Gluten Free Bread	12.95
Hungarian Pepper Stew House-Made Sausage, Peppers Tomatoes, Onions, Fried Egg	9.95
GF House-Made Ricotta w/ Gluten Free Bread	13.25
Pommes Frites** Garlic Mayo, Spiced Ketchup	8.50

## Salads

All salads and dressings from regular menu are gluten-free. Please specify gluten-free option to avoid cross-contamination.

## Burgers

All burgers and sandwiches are available with Gluten Free Bread. Explore the regular menu for options.

## Sides

Red Cabbage	6.95
Sauerkraut	6.95
Sautéed Spinach	5.95
Iron Skillet Potatoes	5.95
Brussels Sprouts	8.95
Charred Asparagus	7.95
House Pickled Vegetables	5.95

\*\*Items are fried in oil shared with foods containing gluten. Avoid these items in very serious cases of gluten allergies.

## Main

Seafood Stew Mussels, Shrimp, Red Snapper, Tomato Curry Sauce	32.95
Hungarian Sausage Vegetable Lecso, Iron Skillet Potatoes	19.25
Seared Salmon Spinach, Organic Quinoa, Charred Asparagus	23.95
Roasted Pork Shoulder Braised Red Cabbage, Iron Skillet Potatoes	19.50
Grilled Bratwurst Iron Skillet Potatoes, Sauerkraut	19.25
Seared Tilapia Sautéed Spinach, Roasted Cherry Tomatoes, Herb Butter, Lemon	13.95
NY Strip Pommes Frites**, Herb Butter	42.95

## Desserts

Nutella Crème Brulee*	7.50
Ice Cream Scoop	2.95

\*CONTAINS NUTS

(Please specify that you are ordering the gluten-free option of the above dishes.)

## Libations

Black Apple Crossing Hibiscus Cider	6.00
Woodchuck Amber Cider	5.00
Estrella Daura Lager (Reduced Gluten)	6.00

This establishment applies a 2.5% credit card surcharge never greater than our cost of acceptance