

GLUTEN FREE

-Nibbles-

GF Chicken Liver Pâté Crudités, Gluten Free Bread	12.50
GF Cheese Board* Crudités, Gluten Free Bread	15.95
Baked Bacon Wrapped Dates	8.75
Brussels Sprouts Roasted Garlic Aioli	9.25
Truffled Deviled Eggs Topped w/ Parmesan Crisp	9.25
GF Pantry Mushrooms Shiitake, Portobello, Shallots, Fried Egg, Gluten Free Bread	13.75
GF House-Made Ricotta Gluten Free Bread	13.70
Pommes Frites** Garlic Mayo, Spiced Ketchup	8.75

-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	7.95
Sauerkraut	7.95
Roasted Cauliflower	8.95
Sautéed Spinach	6.50
Iron Skillet Potatoes	6.50
Brussels Sprouts	8.95
Charred Asparagus	7.95
House Pickled Vegetables	6.50

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

-Main-

Seared Trout Romesco Sauce, Fried Capers, Roasted Yukon Gold Potatoes and Fennel	31.95
Seared Salmon Spinach, Organic Quinoa, Charred Asparagus	24.95
Roasted Pork Shoulder Braised Red Cabbage, Iron Skillet Potatoes	19.95
Grilled Bratwurst Iron Skillet Potatoes, Sauerkraut	18.95
Seared Tilapia Sautéed Spinach, Roasted Cherry Tomatoes, Herb Butter, Lemon	13.95
NY Strip Pommes Frites**, Herb Butter	43.95
Gluten Free Goulash Hearty Beef Stew, Iron Skillet Potatoes	17.95
Pantry Pie (Dinner Only) Hearty Beef Stew, Mashed Potatoes	18.95

-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-

Blk 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