

GLUTEN FREE

-Nibbles-

GF Chicken Liver Pâté	12.75
Crudités, Gluten Free Bread	
GF Salmon Pâté	12.75
Crudités, Gluten Free Bread	
GF Cheese Board*	22.95
Housemade Ricotta, Brie, Goat, Manchego	
Baked Bacon Wrapped Dates	9.95
Add Goat Cheese 2.45	
Brussels Sprouts	9.95
Roasted Garlic Aioli	
Truffled Deviled Eggs	12.50
Topped w/ Parmesan Crisp	
GF Pantry Mushrooms	14.75
Shiitake, Portobello, Shallots, Fried Egg, Gluten Free Bread	
GF House-Made Ricotta	14.95
Gluten Free Bread	
Pommes Frites**	8.95
Garlic Mayo, Spiced Ketchup	

-Sides-

Red Cabbage	7.95
Sauerkraut	7.95
Sautéed Spinach	6.75
Iron Skillet Potatoes	6.95
Pommes Frites**	6.95
Roasted Tomatoes w/ Spinach**	7.00
Brussels Sprouts	9.50
Charred Asparagus	8.75
House Pickled Vegetables	6.75

***CONTAINS NUTS**

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

-Main-

Seared Salmon	27.50
Spinach, Organic Quinoa, Charred Asparagus	
Grilled Housemade Bratwurst	21.75
Iron Skillet Potatoes, Sauerkraut	
Hungarian Sausage	21.75
Vegetable Lesco, Iron Skillet Potatoes	
Seared Tilapia	14.95
Sautéed Spinach, Roasted Cherry Tomatoes, Herb Butter, Lemon	
NY Strip	49.95
Pommes Frites**, Herb Butter	

-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.

-Desserts-

Nutella Crème Brulee*	8.75
Vanilla Gelato	5.95

-Libations-

Estrella Daura Lager (Reduced Gluten)	6.00
Redbridge Lager	6.00
Aval French Cider Blanc	9.00

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

This establishment applies a 2.75% credit card surcharge never greater than our cost of acceptance