

Gluten Free Dinner Menu

Starters and Salads

Queso Fundito / Warm tortilla chips, house-made chorizo, rajas 11.95

Avocado Smash / Bacon, lime, soured cream, grilled corn tortilla 12.95

Chiang Mai Curried Noodles* / Rice noodles, tenderloin, coconut milk 10.95

Sautéed Gulf Shrimp / Lime-chili sauce, warm sticky rice, scallions 13.95

Pan Fried Brussels Sprouts / Applewood bacon, parmesan 9.95

Salads

Traditional Caesar / White anchovies, romaine hearts 10.95

Grilled Shrimp and Avocado Salad / Baby arugula, citrus vinaigrette, asparagus, toasted almonds 19.95

Autumn Chopped Salad / Local apples, romaine, poppy seed vinaigrette, feta 11.95

Main Plates

Grilled Angus Cheese Burger* / One all-beef patty, special sauce, Grafton cheddar, gluten-free bun, kettle chips 19.95

Four Cheese Ravioli / Aglio e olio, seared shrimp, sweet peas, parmesan 27.95

Herb Cured Brick Pressed Chicken / Sautéed seasonal vegetables, garlic whipped potatoes, lemon garlic sauce 26.95

Hidden Fjord Salmon* / Honey-Dijon Brussels sprouts, Yukon Gold potatoes 27.95

Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 17.95

Seared Point Judith Scallops* / Cauliflower piccata, chick peas, sliced lemon 29.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”