

Gluten Free Lunch Menu

Appetizers

- Sautéed Spinach and Artichoke Dip** Goat cheese, papadum 11.95
Baked Chicken Wings / Blue cheese, BBQ sauce 10.95
Avocado Smash/ Bacon, lime, soured cream, grilled corn tortilla 10.95
Chiang Mai Curried Noodles* / Rice noodles, tenderloin, coconut milk 9.95
Sautéed Gulf Shrimp / Lime-chili sauce, warm sticky rice, scallions 12.95
Pan Fried Brussels Sprouts/ Applewood bacon, parmesan 9.95

Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts 9.95
Autumn Chopped Salad / romaine, local apples, dried cranberries
toasted pecans, applewood bacon, poppy seed dressing, feta 9.95
Oaxacan Shrimp Salad / ancho corn, black beans, avocado, plum tomato,
lime-chipotle dressing 16.95

Main Plates

- Grilled Angus Cheese Burger***/ One all beef patty, special sauce
vintage cheddar, kettle chips 17.95
Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado
caramelized onions 17.95
Four Cheese Ravioli / Aglio e olio, seared shrimp, sweet peas,
parmesan 17.95
Chicken Pad Thai* / Rice noodles, snap peas, bell peppers
lime-chili sauce, roasted peanuts 14.95
Grilled Scottish Salmon*/ Zarda Rice, Bengali sauce,
braised carrots, toasted pistachios 17.95
Olli Pepperoni Stone Pie / Spiced tomato oil, basil, parmesan 15.95
Tomato and Balsamic Stone Pie / Artichoke hearts, fresh mozzarella 14.95

*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”