

GLUTEN FREE DINNER MENU

AUTUMN SALAD 14

mixed gem lettuce, spiced pepitas, poached pears, gorgonzola cheese, maple balsamic vinaigrette

HUMMUS 12

vegetable crudite, sambal

PULLED PORK NACHOS 16

tortilla chips, white cheddar cheese sauce, green onion, black beans, jalapeños

CHEESE + CHARCUTERIE 24

daily selection of artisanal cheese + charcuterie, deviled eggs, assorted relish

TURMERIC ROASTED CAULIFLOWER 18

yogurt, toasted pine nuts, golden raisin relish

PAN SEARED SALMON 26

quinoa pilaf, roasted beets, romanesco, dill cream sauce

MEDITERRANEAN ROAST AMISH CHICKEN 24

spinach, quinoa, sambal squash, hummus, feta cheese

BRAISED LAMB SHANK 34

wild mushroom stroganoff, creamy polenta, apple + parsley salad

FLAT IRON STEAK 28

turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili sauce

8 OZ FILET MIGNON 42

roasted asparagus, whipped potatoes, red wine reduction
make it oscar style with sautéed lump crab + sauce béarnaise +11

GLUTEN FREE SANDWICH BUNS AVAILABLE