



## Gluten Free Dinner Menu

### Small Plates

- Avocado Smash** / Bacon, lime, soured cream, grilled corn tortilla 12.95  
**Chiang Mai Curried Noodles\*** / Rice noodles, tenderloin, coconut milk 10.95  
**Sauteed Gulf Shrimp** / Lime-chili sauce, rice noodle, scallion 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  
**Bibb Lettuce Salad** / Confit shallot vinaigrette, red grapes, string beans 10.95

### Main Plates

- Grilled Angus Cheese Burger\*** / One all-beef patty, special sauce, Grafton cheddar  
gluten-free bun, kettle chips 19.95  
**Soppressata Stone Pie** / Crushed plum tomato, aged provolone, hot honey  
fresh oregano 17.95  
**Hidden-Fjord Salmon\*** / Summer vegetable succotash, chorizo, Cuban mojo 29.95  
**Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan 27.95  
**Herb Cured Brick Pressed Chicken** / Seasonal vegetables  
garlic mashed potatoes, lemon garlic sauce 26.95  
**Grilled New York Sirloin\*** / Roasted romanesco, white asparagus  
smoked tomato butter 32.95

\*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"