



Gluten Free Lunch Menu

Appetizers

- Avocado Smash** / Bacon, lime, soured cream, grilled corn tortilla 10.95
- Chiang Mai Curried Noodles*** / Rice noodles, tenderloin, coconut milk 10.95
- Sautéed Gulf Shrimp** / Lime-chili sauce, rice noodles, scallions 12.95
- Pan Fried Brussels Sprouts/** Applewood bacon, parmesan 9.95

Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts 10.95
- Golden Beet Salad** / Pomegranate seeds, baby arugula, red onion, grape tomatoes
pomegranate molasses 11.95
- Grilled Shrimp & Avocado Salad** / Mixed greens, citrus vinaigrette, toasted almonds 18.95

Main Plates

- Grilled Angus Cheese Burger***/ One all-beef patty, Gorgonzola aioli
vintage cheddar, kettle chips 16.95
- Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan 19.95
- Chicken Pad Thai*** / Rice noodles, snap peas, bell peppers. lime-chili sauce
roasted peanuts 16.50
- Pan-seared Salmon*** / Local corn succotash, chorizo, Cuban Mojo 20.95
- Soppressata Stone Pie** / Crushed plum tomatoes, aged provolone, hot honey 17.95

*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”