

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 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** / White anchovies, romaine hearts, focaccia croutons 9.95
Grilled Shrimp and Street Corn Salad / Grilled sweet corn, toasted almonds
lime-parmesan dressing, cherry tomatoes 19.95
Watermelon and Roasted Beet Salad / Blood orange, Humboldt Fog cheese
roasted pistachios, shaved fennel 13.95

Main Plates

- Grilled Angus Cheese Burger*** / One all-beef patty, special sauce,
Grafton cheddar, gluten-free bun, kettle chips 17.95
Four Cheese Ravioli / Aglio e olio, seared shrimp, sweet peas, parmesan 26.95
Herb Cured Brick Pressed Chicken / Sautéed seasonal vegetables
garlic whipped potatoes, lemon garlic sauce 24.95
Hidden Fjord Salmon* / Roma tomatoes, capers, steamed rice, avocado 25.95
Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 16.95
Grilled Vegetable Stone Pie / Ramp Pesto, fresh mozzarella, spring onion 15.95

*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"
