

## 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 | 12.95

**Chiang Mai Curried Noodles\*** / Rice noodles, tenderloin, coconut milk | 10.95

**Sautéed Gulf Shrimp** / Lime-chili sauce, warm sticky rice, scallions | 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

**Autumn Chopped Salad** / Local apples, romaine, poppy seed vinaigrette, feta | 11.95

### Main Plates

**Grilled Angus Cheese Burger\*** / One all-beef patty, special sauce, Grafton cheddar, gluten-free bun, kettle chips | 19.95

**Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan | 27.95

**Herb Cured Brick Pressed Chicken** / Sautéed seasonal vegetables, garlic whipped potatoes, lemon garlic sauce | 26.95

**Hidden Fjord Salmon\*** / Honey-Dijon Brussels sprouts, Yukon Gold potatoes | 27.95

**Olli Pepperoni Stone Pie** / Nduja, mustard greens, Parmesan Reggiano | 17.95

**Seared Cape Sea Scallops\*** / Sweet corn, romanesco, spicy romesco sauce | 29.95

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\*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"