

Gluten Free Lunch 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

Traditional Caesar / White anchovies, romaine hearts, focaccia croutons 9.95

Grilled Shrimp and Avocado Salad / Mixed greens, citrus vinaigrette
toasted almonds, cherry tomatoes 17.95

Main Plates

Grilled Angus Cheese Burger*/ One all beef patty, special sauce
vintage cheddar, kettle chips 17.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado
caramelized onions 17.95

Four Cheese Ravioli / Seared shrimp, English peas, baby arugula 17.95

Chicken Pad Thai / Rice noodles, bok choy, bell peppers
lime-chili sauce, roasted peanuts 14.95

Seared Salmon ala Veracruzana*/ Roma tomatoes, steamed rice, avocado 17.95

Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 15.95

Grilled Vegetable Stone Pie / Ramp pesto, fresh mozzarella, spring onion 14.95

*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”