

# G L U T E N F R E E

GRILLED EGGPLANT CAPRESE • 14

Fresh Mozzarella, Tomatoes, Basil, Tomato-Caper Vinaigrette

ARUGULA & PROSCIUTTO SALAD • 10

Roasted Artichoke, Great Hill Blue Cheese, Figs, Port Wine Reduction

CURRIED CAULIFLOWER TACOS • 8

Pickled Carrots, Spiced Yogurt

SAUTEED MUSHROOMS • 7

Lacinato Kale, Fresh Herbs

BRAISED LAMB & RICE CAKES • 13

Parmesan, Baby carrots, Pomegranate

ADOBO CHICKEN CHILI • 8

Tomatillo Salsa Verde

PAN SEARED CHEESEBURGER\* • 15

Cheddar Cheese, Lettuce, Tomato, Onion, Fancy Sauce, served with an Arugula Salad

GRILLED HASSELBACK ZUCCHINI • 5

Butter, Cotija Cheese, Corn Tortilla

SAUTEED KALE • 5

Red Onion, White Wine

Please inform your server if anyone in your party has a food allergy. \*These items are served raw or undercooked or may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.