

# GLUTEN FREE

## SMALL

HEIRLOOM TOMATO SALAD • 10  
Mozzarella, Basil & Balsamic Aioli, Arugula

ROASTED BRUSSELS SPROUT SALAD • 10  
Parmesan, Bacon, Orange, Horseradish Dressing

CURRIED CAULIFLOWER TACOS • 8  
Pickled Carrots, Spiced Yogurt- No Wonton

SAUTEED MUSHROOMS • 7  
Lacinato Kale, Fresh Herbs

BRAISED LAMB & RICE CAKES • 13  
Parmesan, Baby carrots, Pomegranate

ADOBO CHICKEN CHILI • 8  
Salsa Verde

ARUGULA SALAD • 8  
Cherry Tomatoes, Pickled Red Onion, Parmesan, Lemon Vinaigrette

TRIO OF ARTISANAL CHEESES • 16  
House-made Mostarda

## LARGE

SESAME CRUSTED COD\* • 25  
Butternut Squash Puree, Sautéed Mushrooms

PAN SEARED FLANK STEAK\* • 26  
Sautéed Kale, Curried Cauliflower

PAN SEARED CHEESEBURGER\* • 15  
Tomato, Smoked Red Onion Jam, served with an Arugula Salad

## SIDES

CURRIED CAULIFLOWER • 5

ROASTED BRUSSELS SPROUTS • 5

SAUTEED KALE • 5

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.