



GLUTEN FREE MENU

PLEASE INFORM SERVER ABOUT ANY ADDITIONAL ALLERGIES AND REQUEST GLUTEN FREE AS ITEMS MAY NEED TO BE MODIFIED

SHARING

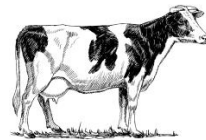
SHISHITO PEPPER & MUSHROOM	9
<i>Lemon Caper Pecorino Chili Flake</i>	
GF OCTOMARI	14
<i>Grilled Cajun Style Octopus And Calamari Arugula Crispy Potato Chip Hazelnut Tapenade</i>	
CAMELIZED BRUSSEL SPROUTS	9
<i>Sumac Cranberry Honey Glaze</i>	
DISTRICT TUNA TARTARE	12
<i>Gochujang Vinaigrette Cucumber Jicama Caper Seaweed Chip</i>	
GF CHARCUTERIE BOARD	19
<i>Cured Meats Fig Mustard Pickled Vegetable</i>	
GF GOURMET CHEESE BOARD	17
<i>Three Artisan Cheese Honey Comb Apricot jam</i>	
GF MUSSELS	17
<i>Coconut Curry Broth Cilantro Bacon Grilled Crostini</i>	

GREENS

ROASTED BEET	12
<i>Salted Rainbow Carrot Micro Greens Lemon Tarragon Yogurt Orange Vinaigrette Pepitas Crumbs</i>	
KALE COBB	14
<i>Avocado Shredded Chicken Bacon Egg Tomato Gorgonzola Dolce Roasted Shallot Vinaigrette</i>	
CAESAR	12
<i>White Anchovy Olive Crouton Cherry Tomato</i>	
ADD PROTEIN:	
<i>Chicken 4 / Beef Steak 10 / Shrimp 8 / Salmon 8</i>	
SAUTÉED MARKET VEGETABLES	10

MAIN

GF BURGER	16
<i>Handmade Patty White Cheddar Spinach Sriracha Aioli BBQ Sauce Lettuce Bun</i>	
GF PLANK SCOTTISH SALMON	23
<i>Sautéed Market Vegetables</i>	
WHOLE BRANZINO	37
<i>Porcini Dusted Sunchoke Puree Rapini / Heirloom Carrot Sundried Tomato Sherry Jus</i>	
GREEN CURRY CAULIFLOWER VEGAN	19
<i>Roasted root vegetable fermented mushroom baby potato walnut gremolata</i>	
GF GRILLED CAGE FREE JERK CHICKEN	23
<i>Grilled Balsamic Glazed Vegetable Aji Amarillo Whipped Potato Pickled Apricot Black Garlic Jus</i>	
BACKYARD BBQ BABY BACK PORK RIBS	
<i>Espresso Rub Molasses BBQ Napa Cabbage Slaw. Choice of: Potato Frites or Grilled Corn</i>	
(½) 20 (Full) 25	
STEAK FRITES	
<i>Burnt Chili Béarnaise Spring Salad Truffle Potato Frites.</i>	



Supplied by Local Farms

Babe Farm | Maggie's Farm

Underwood Ranch | McGrath Family Farm

Flat Iron Steak 26 | Hanger Steak 29