



GLUTEN FREE MENU

These menu items have been modified to be gluten free. Please be sure to let your server know that you are ordering Gluten Free to ensure that the modifications are made when your food is prepared. Please be aware that the kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated fryers.

TO SHARE

HEIRLOOM TOMATO
burrata · micro basil · balsamic vinaigrette · 12

TRUFFLED FRIES
homemade ketchup · garlic aioli · 11
(no cheddar fondue)

STEAMED CLAMS
salsa verde · shallots · spanish chorizo · chardonnay · 18
(no garlic toast)

GARLIC ROASTED PRAWNS
arugula · grape tomato · chardonnay lemon butter · 21
(no ciabatta)

SEA BASS & SCALLOPS
basil verjus butter beurre blanc · tomato jam * · 28

SEARED SCALLOPS
chipotle creamed corn · chistorra · cipollini · 30

CHICHARRONES
white cheddar · chili powder · 8

ANNATTO PORK TACOS
black bean spread · queso fresco · pico de gallo
· malanga · 13

CENTER CUT FILET
portabella · beurre rouge * · 24
(no potato goat cheese full stack)

POKE POKE
tuna · salmon
· ginger chili mayo · tortilla chips* · 18
(no pineapple sweet & sour,
no wakame, no wontons)

SHRIMP CEVICHE
pineapple · avocado · red onion
· spicy tomato vinaigrette · tortilla chips · 15

ROASTED AIRLINE CHICKEN
butternut squash hash · charred tomato purée
· madeira jus · 18

PROSCIUTTO CARPACCIO
lime vinaigrette · avocado · capers
· parmigiano reggiano · 16
(no crostini)

PORK BELLY "BLT"
heirloom · lemon aioli · frisée · sunny side up* · 14
(no ciabatta toast or lemon soy vinaigrette)

FOIE GRAS DUO
seared foie gras · foie gras mousse · raspberry jam
· toasted almonds · 18
(no crostini)

STEAK AND POTATOES
center cut filet · romano mashed potato
· button mushrooms · fried kale · balsamic demi glaze * · 24

CHEESE BOARD

apricot chili jam · olive tapenade · fresh fruits
(no crostinis or artisanal crackers)

choose 2 · 12
choose 3 · 16

choose 4 · 20
choose 5 · 24



BRIE
france · cow

MANCHEGO
spain · sheep

ARTIGIANO
VINO ROSSO
wi · cow

AIRCO
wi · cow, sheep, goat

ROTH GRAND CRU
wi · cow

7 YR AGED CHEDDAR
wi · cow

PARMIGIANO
REGGIANO
italy · cow

COCOA CARDONA
wi · goat

LITTLE BOY BLUE
wi · sheep

all of our cheeses are pasteurized

ADD CURED MEATS

CAPOCOLLO · cured pork · 6

SPANISH CHORIZO · cured pork · 6

PROSCIUTTO DI PARMA · cured ham · 6

FINOCCHIONA · fennel salami · 6

SPECK · smoked prosciutto · 6

GREENS

MIXED GREENS
kalamata olives · red onions · feta
· aged balsamic vinaigrette · 8

KOHLRABI
fennel · apple · blueberries · arugula
· candied almonds · maple emulsion † · 10

BABY SPINACH
strawberries · raisins · manchego
· white balsamic vinaigrette · 10 (no oats)

ROASTED BEET SALAD
orange emulsion · whipped goat cheese · pine nuts † · 11

SOUPS

SOUP DU JOUR · 7
ask your server if today's soup du jour can be prepared
gluten free

CHARRED HOT HOUSE TOMATO
aged cheddar · truffled wee greens · pine nuts † · 8

CHEF'S SPECIAL

ask your server if today's chef's special can be
prepared gluten free · mkt

† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.
* Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers request.