

Gluten Free Menu

Salads

Organic Greens Salad \$ 6.⁵⁰

A blend of organically grown baby greens

Caesar Salad \$ 9

Hearts of Romaine, Reggiano parmesan and Kalamata olives

***Chicken Caesar Salad* \$ 15**

Ginger Poached Pear and Arugula Salad \$ 8.⁹⁵

Vermont goat cheese, dried cranberries, dressed in a chocolate macadamia vinaigrette, finished with macadamia and cocoa dust

Salad Entrees

Grilled Flat Iron Steak Salad ** \$ 16.⁹⁵

Served over organic greens, crumbled blue cheese and crispy onions, with a bacon mustard vinaigrette

Organic Salmon and Citrus Salad \$ 16.⁹⁵

Grilled salmon fillet served over organic greens, fresh orange, Massachusetts goat cheese, candied pecans, dried cherries and served with a citrus Dijon yogurt dressing

Gluten Free- Fire Kissed Pizza

*All of our pizzas are available on our house made slow fermented,
gluten free dough made with Organic rice flour
(see our main menu)*

Sandwiches

Served on a gluten free bun with oven roasted potatoes

Vegetable Burger \$ 8.⁹⁵

House made with a combination of fresh vegetables, black beans, and basmati rice

Grilled Chicken Sandwich \$ 9.⁹⁵

Hormone antibiotic free sweet chili glazed chicken breast, served with grilled pineapple

† indicates consuming undercooked meats may increase your risk of food borne illness

Gluten Free Menu

Dinner Entrées

*Dinner entrees are served after 4:00 pm Monday thru Saturday
Served after 3:00 pm Sunday*

Roasted Winter Cod \$ 21.⁹⁵

Seared in a spiced pumpkin seed crust, with a truffled butternut squash sauce accompanied by harvest mashed potatoes and fresh vegetable

Cedar Plank Organic Salmon \$ 24.⁹⁵

Roasted at 700 degrees in our stone hearth oven, seared with a Cider Vanilla Bourbon glaze, served with harvest mashed potatoes & vegetable of the evening

Grass Fed Pineland Farm Flat Iron ** \$ 24.⁹⁵

10 oz. grilled flat iron steak with red onion Rosemary jam and Great Hill bleu cheese served with harvest mashed potatoes and vegetable of the evening

Apple Wood Grilled Burgers †

Grass Fed Wolfe's Neck Farm, Maine raised without antibiotics or growth hormones; ground fresh daily served on a gluten free bun with oven roasted sweet potatoes

House Burger \$ 10.⁵⁰

Served with iceberg lettuce and red onions
add cheddar \$.75 add apple-wood bacon \$ 1.25

Apple-Wood Bacon and Cheddar Burger \$ 12.⁵⁰

Vermont Cheddar, iceberg lettuce and red onions

Mushroom & Aged Swiss Cheese Burger \$ 12.⁵⁰

With caramelized onions and zesty steak sauce

† indicates consuming undercooked meats may increase your risk of food borne illness

Redbridge Lager

Gluten Free Lager from Anheuser-Busch
\$5.50