



# 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

**BAKED GOAT CHEESE**  
eno vino's red sauce · basil · 9  
(no ciabatta, substitute endive)

**TRUFFLED FRIES**  
thai ketchup · garlic aioli · 11 (no aged cheddar fondue)

**RISOTTO**  
beech mushrooms · roasted garlic purée · 10

**TUNA TARTARE**  
malanga · red chili aioli · wakame\* · 11 (no wontons)

**SEARED SESAME TUNA**  
wasabi · endive\* · 14 (no crostini)

**LABELLE FARM FOIE GRAS**  
merlot poached pear · strawberry gastrique\* · 16  
(no currant brioche)

**BRAISED BRISKET**  
sweet potato mash · crispy brussel sprouts · carrot  
· vegetable gravy · 12

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

**SAUTÉED GREEN BEANS**  
roasted cashews · garlic · evoo† · 11  
(no thai vinaigrette, no fried shallots)

**STREET CORN**  
bacon · cotija cheese · little dragon · sriracha aioli · 9

**WILD SALMON**  
braised cauliflower · dried cranberries  
· spicy pesto aioli†\* · 14

**SEA BASS & SCALLOPS**  
basil verjus butter sauce · tomato jam\* · 28

**CHICKEN SKEWERS**  
thai peanut satay · pork wontons · cilantro lime jus  
· thai ketchup† · 13  
(no thai peanut satay, no cilantro lime jus)

**AIRLINE CHICKEN**  
hash brown potatoes · button mushrooms  
· madeira jus · 18

**ADOBO FLAT IRON**  
heirloom tomatoes · balsamic cipollini · arugula ·  
gorgonzola · chimmichuri\* · 18

## CHEESE BOARD

marinated olives · orange jalapeño marmalade  
· olive tapenade · fresh fruits  
(no crostinis or artisanal crackers)

choose 2 · 12  
choose 3 · 16

choose 4 · 20  
choose 5 · 24



**BRIE**  
france · cow

**SMOKED GOUDA**  
wi · cow

**AGED CHEDDAR  
FONDUE**  
wi · cow

**PARMIGIANO REGGIANO**  
italy · cow

**MAYTAG BLEU**  
iowa · cow

**MANCHEGO**  
spain · sheep

**ARTIGIANO  
VINO ROSSO**  
wi · cow

**BELLAVITANO GOLD**  
wi · cow

**5 YR AGED CHEDDAR**  
wi · cow

all of our cheeses are pasteurized

## ADD CURED MEATS

CAPOCOLLO · cured pork · 6

SALAMI AMERICANO · american salami · 6

PROSCIUTTO DI PARMA · cured ham · 6

GUANCIALE · cured pork jowl · 6

## GREENS

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

**BABY SPINACH**  
pickled beech mushroom · red onion  
· white truffle vinaigrette · 10  
(no crispy egg)

**TUNA CONFIT**  
frisée · baby golden potatoes · kalamata olives  
· green beans · lemon dijon emulsion · 13

## 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  
(no grilled cheese sandwich)

## 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.