



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 · 11
(no ciabatta, substitute endive)

SAUTÉED GREEN BEANS
roasted cashews · garlic · evoo[†] · 13
(no thai vinaigrette, no fried shallots)

TUNA TARTARE
malanga · red chili aioli · wakame* · 14 (no wontons)

SEARED SESAME TUNA
wasabi · endive* · 16 (no crostini)

LABELLE FARM FOIE GRAS
merlot poached pear · strawberry gastrique* · 18
(no currant brioche)

AIRLINE CHICKEN
hash brown potatoes · button mushrooms
· madeira jus · 20

CENTER CUT FILET
portabella · beurre rouge · green beans* · 27
(no goat cheese full stack)

STREET CORN
bacon · cotija cheese · little dragon · sriracha aioli · 11

RISOTTO
beech mushrooms · roasted garlic purée · 12

TRUFFLED FRIES
thai ketchup · garlic aioli · 13 (no aged cheddar fondue)

WILD SALMON
braised cauliflower · dried cranberries
· spicy pesto aioli** · 18

SEA BASS & SCALLOPS
basil verjus butter sauce · tomato jam* · 30

CHICKEN SKEWERS
thai peanut satay · pork wontons · cilantro lime jus
· thai ketchup[†] · 15
(no thai peanut satay, no cilantro lime jus)

BRAISED BRISKET
sweet potato mash · crispy brussel sprouts · carrot
· vegetable gravy · 14

CHEESE BOARD

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

choose 2 · 12
choose 3 · 17

choose 4 · 22
choose 5 · 26



BRIE
france · cow

MAYTAG BLEU
iowa · cow

**AGED CHEDDAR
FONDUE**
wi · cow

SMOKED GOUDA
wi · cow

**ARTIGIANO
VINO ROSSO**
wi · cow

MANCHEGO
spain · sheep

5 YR AGED CHEDDAR
wi · cow

all of our cheeses are pasteurized

ADD CURED MEATS

CAPOCOLLO · cured pork · 7

SALAMI AMERICANO · american salami · 7

PROSCIUTTO DI PARMA · cured ham · 8

GUANCIALE · cured pork jowl · 7

GREENS

MIXED GREENS
kalamata olives · red onions · feta
· aged balsamic vinaigrette · 10

BABY SPINACH
pickled beech mushroom · red onion
· white truffle vinaigrette · 12
(no crispy egg)

TUNA CONFIT
frisée · baby golden potatoes · kalamata olives
· green beans · lemon dijon emulsion · 14

SOUPS

SOUP DU JOUR · 8
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[†] · 10
(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.