



GLUTEN SENSITIVE MENU

These menu items have been modified to be free of gluten-containing ingredients. Please be sure to let your server know that you are ordering Gluten Sensitive 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

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

CRISPY LOBSTER
pickled peppers · avocado · peach confit
· sweet thai aioli · 23

FRUIT DE MER
mussels · clams · octopus · calamari · shrimp · scallops
· chorizo · baby potatoes · parmigiano reggiano · 27

CHICKEN SKEWERS
thai ketchup · sweet chili sauce · 15
(no thai peanut satay, no cilantro lime jus, no wontons)

GRILLED PORK TENDERLOIN *
broccolini · spicy pumpkin polenta
· crispy pancetta · maple bourbon butter · 18

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

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

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

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

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

DASHI RISOTTO
red pepper soffrito · roasted garlic · sautéed calamari · 14

WILD SALMON *
roasted asparagus · parmigiano reggiano
· grapefruit beurre blanc · 18 (no pistachio crust)

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

LABELLE FARM FOIE GRAS TERRINE *
smoked salted date jam · sherry vinaigrette · 20
(no sourdough, sub endive)

FLATIRON STEAK *
fried garlic · heirloom tomato · braised arugula
· chèvre · 18 (no buttermilk onion rings)

CHEESE BOARD

marinated olives · fresh fruit · roasted almonds[†]
· dried apricots · olive tapenade
· truffled whole grain mustard
(no crostini 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
carrot chips · manchego · bacon · honey roasted pecans[†]
· cranberry sage vinaigrette · 12

WARM BROCCOLINI
frisée · cannellini beans · roasted beech mushrooms
· raisins · prosciutto di parma · red onions
· cabernet vinaigrette · 12

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.