



## GLUTEN FREE DINNER MENU WINTER 2018

### APPETIZERS

PICKLED FARM VEGETABLES 4  
DEVEILED EGGS our way, four ways 8  
HOUSE-SMOKED SALMON DIP sweet herbs,  
farm veggies 8.5

**CURED + AGED** / select 2 for \$12 / 4 for \$20 / 6 for \$28  
SOPPRESSATA mild Italian dry salami / Hobbs' Smoked Meats, CA  
COPPA PICANTE cured pork + imported chiles / Nduja Artisans, IL  
WINE-CURED SALAMI / Hobbs' Smoked Meats, CA  
GRIFFIN grass-fed cow's milk cheese / Sweet Grass Dairy, GA  
HUMBOLDT FOG soft goat's milk cheese / Cypress Grove, CA  
HOUSEMADE RICOTTA Moxie Kitchen + Cocktails, FL

### SALADS + SOUPS

BUTTERNUT SQUASH SOUP pumpkin seed gremolata 6 / 9  
BRUNSWICK STEW house-smoked pork 7 / 10  
LIGHTLY-CHARRED ROMAINE herb-marinated white beans, Oaxaca cheese, chipotle-lime dressing 11  
WINTER SALAD leafy local greens, shaved vegetables, creamy ranch or vinaigrette 8  
KALE SALAD local farm kale, avocado, pumpkin seeds, roasted garlic dressing 11  
BUTTER CRUNCH SALAD local greens, bacon, farm egg, cucumber, ricotta salata, green goddess dressing 11  
**SALAD ADD ONS:** Farm Egg 2 / Chicken Breast 8 / Seared Scallops 12 / Sustainable Scottish Salmon 10  
Sautéed or Blackened Shrimp 6 / Tempeh 6 / Bacon 1 / Avocado 1

### MAINS

SEARED SUSTAINABLE SALMON truffle-whipped potatoes, oxtail ragout, arugula 24.5  
BBQ-GLAZED PORK CHEEKS "redneck risotto", chow chow, upland cress 23  
RAINBOW TROUT seared broccoli, smoked almond salsa, whipped potatoes, grilled lemon 22.5  
GRILLED CHICKEN BREAST green beans, pearl onions, root vegetable purée, huckleberries 19.5  
SEARED DAY BOAT SCALLOPS three-cheese grits, lobster sauce, arugula, crispy leeks 25  
CHICKEN SANDWICH grilled chicken, chow chow, Napa cabbage, Sriracha mayo, gluten free bun,  
lemon-herb french fries 13.5  
MOXIE BURGER 1/2 lb. Seminole Pride beef + Grassroots Farm pork + bacon blend, lettuce, tomato, onion,  
Ms. Mary's pickles, gluten free bun 15.5  
**ADD ONS:** Farm Egg 2 / Bacon 1 / Avocado 1 / Cheddar / Pimento Cheese / American / Smoked Blue  
MOLE-GLAZED SHORT RIB Seminole Pride beef, yellow corn grits, shaved radish, pickled jalapeño, cotija cheese 25  
FILET MIGNON Seminole Pride beef, green beans, scalloped garlic potatoes, bacon-onion jam 36  
BBQ GRILLED TEMPEH brown rice, black eyed-peas, field peas, green beans 18

### SIDES

SEARED BROCCOLI smoked almond salsa 6  
WHIPPED POTATOES 5  
LEMON-HERB FRENCH FRIES green tomato ketchup 6  
BLOOMING BRUSSELS SPROUTS pepper jelly 6  
CREAMY COLLARD GREENS 6  
GREEN BEANS 6



## GLUTEN FREE LUNCH MENU WINTER 2018

### APPETIZERS

- PICKLED FARM VEGETABLES 4  
DEVILED EGGS our way, four ways 8  
HOUSE-SMOKED SALMON DIP sweet herbs, farm veggies 8.5

### SALADS + SOUP

- BUTTERNUT SQUASH SOUP pumpkin seed gremolata 6 / 9  
BRUNSWICK STEW house-smoked pork 7 / 10  
LIGHTLY-CHARRED ROMAINE + BLACKENED SHRIMP herb-marinated white beans, Oaxaca cheese, chipotle-lime dressing 18  
WINTER SALAD leafy local greens, shaved vegetables, creamy ranch or vinaigrette 8  
KALE SALAD + SEARED SALMON local farm kale, avocado, pumpkin seeds, roasted garlic dressing 18  
BUTTER CRUNCH SALAD + GRILLED CHICKEN local greens, bacon, farm egg, cucumber, ricotta salata, green goddess dressing 16

**SALAD ADD ONS:** Farm Egg 2 / Bacon 1 / Avocado 1

### MAINS / add any side for \$4

- RAINBOW TROUT seared broccoli, smoked almond salsa, whipped potatoes, grilled lemon 15  
SHRIMP + THREE-CHEESE GRITS blackened or sautéed shrimp, housemade pork sausage, charred tomatoes 17  
SEMINOLE PRIDE HANGER STEAK lemon-herb french fries, shallot butter 17  
ROASTED TURKEY SANDWICH havarti, bacon, lettuce, creole sauce, gluten free bun 13  
CHICKEN SANDWICH grilled chicken, chow chow, Napa cabbage, Sriracha mayo, gluten free bun, lemon-herb french fries 13.5  
MOXIE BURGER 1/2 lb. Seminole Pride beef + Grassroots Farm pork + bacon blend, lettuce, tomato, onion, Ms. Mary's pickles, gluten free bun 15.5  
**ADD ONS:** Farm Egg 2 / Bacon 1 / Avocado 1 / Cheddar / Pimento Cheese / American / Smoked Blue

### SIDES

- SEARED BROCCOLI smoked almond salsa 6  
WHIPPED POTATOES 5  
LEMON-HERB FRENCH FRIES green tomato ketchup 6  
THREE-CHEESE GRITS 6  
CREAMY COLLARD GREENS 6  
BLOOMING BRUSSELS SPROUTS pepper jelly 6  
GREEN BEANS 6

Please inform your server of any allergies or dietary restrictions. We are happy to fulfill requests to modify the printed menu to fit your preferences. Please be aware that this may cause a significant delay in preparation.