



GLUTEN-FREE BRUNCH MENU

FALL 2016

SNACKS

DEVILED FARM EGGS our way, four ways 8

SALADS + SOUPS lunch portion / dinner portion

BRUNSWICK STEW house-smoked pork 6 / 9

WEDGE SALAD mini iceberg, tomatoes, bacon, blue cheese dressing 7 / 10

FALL SALAD leafy greens, shaved vegetables, creamy ranch or vinaigrette 6 / 8

KALE SALAD candied pecans, beets, stone fruit, aged goat cheese, pomegranate vinaigrette 8 / 11

BUTTER CRUNCH SALAD pickled farm egg, shaved red onion, crispy prosciutto, buttermilk green goddess dressing 8 / 11

CHOPPED SALAD radicchio, romaine, golden beets, spicy peanuts, cilantro, tomatoes, spicy ranch dressing 7 / 10

Salad Add-Ons: Fried Farm Egg \$2 / Chicken Breast \$8 / Blackened Tuna \$10 / Seared Scallops \$12 / Scottish Salmon \$10
Sautéed or Blackened Shrimp \$6 / Tempeh \$6 / Bacon \$1

MAINS lunch portion / dinner portion

HOUSEMADE PASTRAMI poached farm eggs, roasted fingerling potatoes, Moxie sauce 13.5

TOAD-IN-THE-HOLE all-beef fried bologna, two sunny-side up farm eggs, hash browns 11.5

HANGTOWN OMELET three farm eggs, avocado, goat cheese, bacon, salad 15.5

RAINBOW TROUT smoked almond salsa, seared broccoli, charred lemon, whipped potatoes 16 / 24.5

SHRIMP + THREE-CHEESE GRITS blackened or sauteed shrimp, housemade pork sausage, charred tomatoes 17

TOFU SCRAMBLE asparagus, mushrooms, sweet herbs, spring salad 11.5

GRILLED BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 17.5

SMOKED SALMON scrambled farm eggs, gluten-free toast, crème fraîche 14.5

SMOKED TROUT MELT smoked trout spread, farm eggs, provolone, GF bun, summer salad 14.5

CHICKEN SANDWICH + FRIES* grilled chicken, chow chow, Napa cabbage, Sriracha mayo. GF bun 13

MOXIE BURGER + FRIES* 1/2 lb. Seminole Pride beef + pork + bacon blend, LTO, Ms. Mary's pickles, GF bun 15.5

Add Ons: Farm Egg \$2 / Bacon \$1 / Avocado \$1 / Cheddar / Pimento Cheese / American / Smoked Blue

SIDES

HOUSEMADE PORK SAUSAGE 3.5

BACON 3.5

HASH BROWNS 3.5

THREE-CHEESE GRITS 4

LEMON-THYME FRENCH FRIES* green tomato ketchup 6

ROASTED FINGERLING POTATOES 5

SEARED BROCCOLI smoked almond salsa 6

FARM EGG scrambled or fried 2

*Fried in oil that is also used for items containing gluten.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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.

Wine corkage \$15 / 750ml.