



GLUTEN-FREE LUNCH MENU

FALL 2016

APPETIZERS

DEVILED FARM EGGS our way, four ways 8

SALADS + SOUPS

BRUNSWICK STEW house-smoked pork 6 cup / 9 bowl

BUTTERNUT SQUASH SOUP crème fraiche, microgreens, paprika oil 6 cup / 9 bowl

WEDGE SALAD + STEAK Seminole Pride hanger steak, mini iceberg, tomatoes, bacon, blue cheese dressing 18

KALE SALAD + GRILLED CHICKEN grilled chicken, candied pecans, beets, stone fruit, aged goat cheese, pomegranate vinaigrette 16

BUTTER CRUNCH SALAD + SALMON sustainable salmon, pickled farm egg, shaved red onion, crispy prosciutto, buttermilk green goddess dressing 18

Salad Add-Ons: Fried Farm Egg \$2 / Bacon \$1 / Avocado \$1

MAINS + SANDWICHES *add any side for \$4*

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

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

BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 14

CHICKEN SANDWICH grilled chicken, chow chow, napa cabbage, Sriracha mayo, GF Bun 9

FRIED BOLOGNA SANDWICH sauteed onions, Red Dragon cheese, tangy mustard, GF Bun 13

MOXIE BURGER 1/2 lb. Seminole Pride beef + pork + bacon blend, LTO, Ms. Mary's pickles, GF Bun 12

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

HANGER STEAK Seminole Pride hanger steak, lemon-thyme french fries, shallot sauce 17

SIDES

SEARED BROCCOLI smoked almond salsa 6

GREEN SALAD 5

THREE-CHEESE GRITS 5

LEMON-THYME FRENCH FRIES* green tomato ketchup 6

*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.