



GLUTEN FREE

drink ■ taste ■ discover

Appetizers

- oysters on the half shell** 14.5
1/2 dozen
- steamed edamame** 8.5
sea salt, sesame seeds
- alforno oysters (4)** 12
lemon, parsley, butter

Salad

- burrata & oven roasted beet** 13
toasted pistachios, arugula pesto, balsamic reduction
- grilled pear salad** 12.5
great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette
- cobb salad** 13.5
bleu cheese dressing, avocado, bacon, egg, tomato, romaine hearts, great hill bleu cheese
- kale & quinoa salad** 12.5
baby kale, roasted corn, olive oil poached grape tomatoes, pistachio vinaigrette, fresh herbs

Entrées

- *seared pork tenderloin** 24
herb roasted fingerlings, asparagus, herb pan jus reduction
- *skillet seared flatiron steak** 24
mashed potato, lemon dressed greens
- herb crusted salmon** 24
green beans, roasted corn quinoa

* These items are served raw or undercooked or cooked to order.

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

Before placing your order, please inform your server if a person in your party has a food allergy.

Dessert \$8

- chocolate torte**
flourless cake, chocolate ganache, raspberry coulis, chocolate shavings