



Gluten Free Brunch Menu

\$32 per guest

Please choose one appetizer, one entrée & side(s)

Any selection from our Dessert Tray \$10 or Cheese Plate \$12.5

**Bottomless Coffee, Hot/Cold Tea or Juice \$2.50

Appetizers

Foie Gras

seared, toast, over easy egg, maple glaze

House-Cured Gravlox

gluten free bagel, diced red onion, dill lemon cream cheese, diced hardboiled egg, cucumber salad

French Toast

with syrup

House Salad

mesclun greens, vegetable garniture, honey raspberry vinaigrette

Fruit Salad

seasonal fruit & berries, whipped cream, mint honey drizzle

Greens of the Moment

vegetables, olive oil, & lemon

Sides

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Taylor Pork Roll

Cheesy Grits

Vegetable du Jour

Potatoes Dauphinoise

"Smothered" Hash Browns & Sausage Gravy

Bacon

1 Egg Any Style

House-Made Turkey Sausage

House-Made Breakfast Sausage

House-Made Canadian Bacon

House-Made Scrapple

Entrées (choice of two sides)

Salmon Filet

lemon pepper marinated, Hollandaise

Three Egg Omelet

choice of three fillings: bell peppers, onions, mushrooms, tomatoes, scallions, cheddar, swiss, ham, crab, shrimp, spinach

Wild Mushroom Omelette

with goat's cheese

Latke

with gravlox and sour cream

French Toast

thick cut baguette soaked in whole eggs, cream, brandy, brown sugar & cinnamon, grand marnier butter syrup

Waffles

choice of toppings: maple syrup, grand marnier butter syrup, raspberry or strawberry topping, whipped cream, powdered sugar

Two or Three Eggs

prepared any style

Entrées (choice of one side)

Eggs Benedict

two poached eggs, Canadian bacon, toasted roll, Hollandaise

Crab Cakes Benedict

two poached eggs, toasted roll, jumbo lump crab cakes, Hollandaise

Fried Oysters Benedict

two poached eggs, fried oysters, toasted roll, wilted spinach, Hollandaise

Crab Dip Sandwich

jumbo lump crab dip, applewood bacon, fried egg, toasted roll

Sausage Gravy & Eggs

open face with two eggs (scrambled or fried)

Shrimp Grits

sautéed shrimp, cheesy grits, spicy Tasso pork, tomato sauce

Seafood Omelette

gruyère cheese, shrimp, scallops, crab, old bay, scallions

Steak & Eggs

steak du jour, two eggs any style, béarnaise or steak sauce

Power Breakfast

sweet potatoes, winter squash, wilted greens, quinoa, two eggs any way

GLUTEN FREE LUNCH MENU

Appetizers

- Vegetable Gratin / Gratin de Légumes** 11
Carrots, turnips, peas, potatoes, broccoli & cauliflower topped with melted Raclette & pea tendrils
- Manchego Croquette / Croquettes au Manchego** 10
Cauliflower, potato, house smoked ham & Manchego croquettes with a paprika garlic aioli, stuffed olives & a roasted yellow pepper coulis
- House Cured Gravlax / Gravlax Maison** 12
Gravlax, house made gluten free bread, sorrel chiffonade crème fraiche chives & caviar
- Artisanal Cheese Plate** 11
served with gluten free crackers
- House-Made Charcuterie Plate** 12
- Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate** 16

Soups

- Soup of the Day** 7
Announced Daily- NOTE: may not always be available gluten free

Salads

- Mesclun Greens with Vegetable Garniture** 8
Finished with a raspberry honey vinaigrette
- Caesar Salad** 11
Served with house-made dressing & gluten free croutons
- Entrée Size** 16 **With grilled, sliced chicken** 18 **With jumbo shrimp** 19.5
- Pickled Vegetable Salad / Légumes Marinés en Salade** 12
Pickled beets, carrots & radishes with sorrel, arugula & dandelion greens with Brie & fried shallots
- Coppa & Lonza Salad / Salade Garnie de Charcuterie Maison** 14
House cured and served over bibb lettuce with baby fennel, cippolinis, roasted peppers, Marcona almonds & a blood orange vinaigrette

Plats Principaux

- Crab Cake (Single) 16 or (Double) 22.5**
Jumbo lump, baked, topped with chickpea fried leeks served with a whole grain mustard pan sauce, roasted fingerling potatoes and asparagus
- Sicilian Meatloaf 15.5**
Stuffed with provolone, ham, tomato paste and spinach, Bordelaise sauce, roasted fingerling potatoes
- Shrimp Carbonara 15**
Shrimp, gluten free pasta, peas, spinach, pearl onions & smoked pancetta in a creamy vegetable sauce topped with Pecorino Romano
- Pork Belly / Poitrine de Porc 15**
Seared on fried wontons with house made kimchi, green onion & a honey sesame sauce
- Skirt Steak Salad / Bavette en Salade 16**
Garden spinach with seared skirt steak, mushrooms, spring onions & a blue cheese dressing

ALL SAUCES ARE MADE IN-HOUSE GLUTEN FREE *Gluten free flour is used for dredging.*
The Wine Tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GLUTEN FREE MENU

Appetizers

Vegetable Gratin / Gratin de Légumes 13

Carrots, turnips, peas, potatoes, broccoli & cauliflower topped with melted Raclette & pea tendrils (Bouchard Chardonnay)

Manchego Croquette / Croquettes au Manchego 12

Cauliflower, potato, house smoked ham & Manchego croquettes with a paprika garlic aioli, stuffed olives & a roasted yellow pepper coulis (Martin Codex Albariño)

House Cured Gravlax / Gravlax Maison 15

Gravlax, house made gluten free bread, sorrel chiffonade crème fraîche chives & caviar (Brancott Sauvignon Blanc)

Pork Belly / Poitrine de Porc 15

Seared on fried wontons with house made kimchi, green onion & a honey sesame sauce (Santa Christina Chianti Superiore)

Artisanal Cheese Plate / Plateau de Fromages Artisanaux 14

served with gluten free crackers

House-Made Charcuterie Plate / Assiette de Charcuterie Faite Maison 15

Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate 17

Soups

French Onion Soup / Soupe à L'oignon Gratinée 10

With a touch of white wine with gluten free croutons (Chateau Ste. Michelle Chardonnay)

Soup of the Day 9 (may not always be available as gluten-free)

Salads

Mesclun Greens with Vegetable Garniture / Mesclun avec sa Garniture de Légumes 9

Finished with a raspberry honey vinaigrette (Tangley Oaks Merlot)

*Stacked Caesar / Tour de Salade César 13

With free-range hard boiled egg, marinated tomato, gluten free crouton and white anchovies (Brancott Sauvignon Blanc)

Pickled Vegetable Salad / Légumes Marinés en Salade 14

Pickled beets, carrots & radishes with sorrel, arugula & dandelion greens with Brie & fried shallots (Bouchard Chardonnay)

Coppa & Lonza Salad / Salade Garnie de Charcuterie Maison 16

House cured and served over bibb lettuce with baby fennel, cippolinis, roasted peppers, Marcona almonds & a blood orange vinaigrette (Sierra Cantabria Rioja)

Skirt Steak Salad / Bavette en Salade 16

Garden spinach with seared skirt steak, mushrooms, spring onions & a blue cheese dressing (Tangley Oaks Merlot)

Duck Salad / Salade au Canard 15

Duck bacon & shaved cured duck egg yolks with caramelized pearl onions, shaved radishes, duck fat croutons & a buttermilk herb dressing (Cycles 'Gladiator' Pinot Noir)

Entrées

Chicken Breast & Merguez / Suprême de Poulet et Merguez 29

North African spiced served with harissa & honey glazed carrots, basmati rice, merguez, artichoke hearts & a saffron paprika chicken glacé (Santa Christina Chianti Superiore)

Seafood & Spring Vegetable Bouillabaisse / Bouillabaisse aux Fruits de Mer et Légumes Printaniers 38

Wild mushrooms, sprouting broccoli, green onions, purple asparagus, spinach, saffron rice, shrimp, scallop, tuna, mussels & abalone with an aromatic broth & rouille crouton (Bouchard Chardonnay)

Veal Saltimbocca / Paupiettes de Veau 38

Seared veal stuffed with prosciutto, sage, & Provolone with gluten free pasta, asparagus, Marsala sauce & Pecorino Romano (Santa Christina Chianti Superiore)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Bouchard Chardonnay)

Pork Duo / Porc en Deux Façons 35

Smoked paprika braised pork & spinach parcel and seared pork chop with a fig, spring onion & Marcona almond compote, roasted potatoes & a pork sauce (Sierra Cantabria Rioja)

Shrimp Carbonara / Carbonara aux Crevettes 37

Shrimp, gluten free pasta, peas, spinach, pearl onions & smoked pancetta in a creamy vegetable sauce topped with Pecorino Romano (Pala "i Fiori" Vermentino di Sardegna)

Braised Lamb Shank / Agneau Braisé 37

Tamarind braised lamb & basmati rice tossed with sultanas & toasted almonds, roasted cauliflower & a spinach garlic curry (Santa Christina Chianti Superiore)

Sausage Sampler / Sélection de Saucisses 36

House made sausages with whole grain rice, wilted greens, wild mushrooms, blueberry onion jam & a porcini sauce (Columbia Crest "H3" Cabernet Sauvignon)

Veal Duo / Veau en Deux Façons 34

Braised veal breast & mazzafegati veal sausage with pine nuts served alongside whole grain rice, radicchio, fennel, onions, wild mushrooms & a veal heart sauce with a whole grain rice blend (Santa Christina Chianti Superiore)

Rabbit / Lapin Braisé 35

Braised rabbit leg with baby potatoes, turnips, baby beets, spring garlic & a bacon mushroom shallot pan sauce (Cycles 'Gladiator' Pinot Noir)

NOTE: ALL SAUCES MADE GLUTEN FREE with Gluten free flour used for dredging

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Gluten Free A La Carte Steak Menu

All Steaks Are Graded USDA Choice Or Higher

*Now served with two sides
and your choice of either 1 topping or 1 sauce*

*FILET - 8oz.	42
*DELMONICO - 8oz.	38
*NEW YORK STRIP - 12oz.	38

Sauces

Garlic Cream Sauce
Marsala Sauce
Veal Heart Sauce
Porcini Sauce
Bacon Mushroom Shallot Pan Sauce

Toppings

Maître D'Hôtel Butter
Bleu Cheese
Truffle Butter
Porcini Marchand du Vin Butter
Wild Mushrooms w/ Garlic & Parsley

Sides

Whole Grain Rice with Wild Mushrooms
Roasted Cauliflower
Honey Glazed Carrots
Roasted Potatoes, Turnips, & Beets
Asparagus & Leeks

Additional sides \$5.00 with entrée, \$8.00 a la carte

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 12
4oz of Jumbo Shrimp - 8
2oz of Foie Gras - 10

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