



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

Braised Oxtail 12

Baked turnips stuffed with braised oxtail & Swiss chard, with a rustic sundried tomato sauce

Fried Calamari 13.5

Smoked sea salt & paprika battered, fried with a warm potato salad with Chorizo & onions, shaved Manchego & a sherry vinegar reduction

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

Winter Salad 15

Candied walnut crusted butternut squash, winter greens, shaved fennel, cured egg yolks, crumbled goat cheese & a maple Dijon vinaigrette

Ham & Beet Salad 14

Roasted golden beets, house made ham, fennel & onion over a chiffonade of Swiss chard & red lettuces with a Winter spice 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

Vegetable Quinoa 16

Braised Belgian endive with red quinoa, root vegetables, fried shallots & a roasted tomato & root vegetable sauce

Coconut Curry Shrimp 17

Thai coconut curry shrimp with brown rice, carrots, toasted almonds & cumin seeds & a kumquat chutney

Pork Sausage 16.5

Pork sausage with a warm German potato salad with house made bacon, onion & dill, beer braised carrots, Brussels sprouts, & Bordelaise

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

Savory Cheesecake / Cheesecake Salé au Chèvre 14

Savory goat cheese cheesecake topped with a Chartreuse drizzle, micro herbs & a honey ginger balsamic aioli (*Brancott Sauvignon Blanc*)

Fried Calamari / Calmars Frits 15

Smoked sea salt & paprika battered and fried with a warm potato salad with Chorizo & onions, shaved Manchego & a sherry vinegar reduction (*Martin Codex Albariño*)

Braised Oxtail / Queue de Boeuf Braisée 13

Baked turnips stuffed with braised oxtail & Swiss chard, with a rustic sundried tomato sauce (*Sierra Cantabria Rioja*)

Cold Smoked Shrimp / Crevettes Fumées à Froid 15

Cold smoked shrimp toasts & a hot chili oil marinated grilled jumbo shrimp with a garlic, leek & onion relish (*Brancott Sauvignon Blanc*)

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*)

Winter Salad / Salade Hivernale 17

Candied walnut crusted butternut squash, winter greens, shaved fennel, cured egg yolks, crumbled goat cheese & a maple Dijon vinaigrette (*Brancott Sauvignon Blanc*)

Duck Bacon Roulade Salad / Roulade de Bacon de Canard en Salade 18

Duck bacon wrapped duck roulade with frisée, poached pear, pistachios, hibiscus flowers & a cranberry hibiscus vinaigrette (*Cycles 'Gladiator' Pinot Noir*)

Ham & Beet Salad / Salade Garnie de Jambon et Betteraves 15

Roasted golden beets, house made ham, fennel & onion over a chiffonade of Swiss chard & red lettuces with a Winter spice vinaigrette (*Cycles 'Gladiator' Pinot Noir*)

Entrées

Vegetable Quinoa / Quinoa aux Légumes 25

Braised Belgian endive with red quinoa, beans, root vegetables, fried shallots & a roasted tomato & root vegetable sauce (*Sierra Cantabria Rioja*)

Coconut Curry Shrimp / Curry Thai aux Crevettes 35

Thai coconut peanut curry shrimp with brown rice, carrots, toasted almonds & cumin seeds & a kumquat chutney (*Villa Sandi Pinot Grigio*)

Veal Sausage Goulash / Goulash à la Saucisse de Veau 34

House made & smoked paprika veal sausage with gluten free pasta, peppers, onions, tomatoes, green olives, smoked paprika & a brown veal sauce (*Santa Christina Chianti Superiore*)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes & asparagus (*Chateau Ste. Michelle Chardonnay*)

Local Veal Duo / Roulade et Escalope de Veau 38

Truffled wild mushroom veal roulade & veal scaloppini with a parsnip, turnip & potato puree, asparagus & a smoked porcini Demi glace (*Château Haut Baraud Medoc*)

Seafood Risotto / Risotto aux Fruits de Mer 39

Seared scallop, mussels & shrimp with creamy saffron risotto, broccolini, caulilini & roasted tomatoes (*Chateau Ste. Michelle Chardonnay*)

Pork Belly & Sausage / Saucisse et Poitrine de Porc 34

Braised pork belly & pork sausage with a warm German potato salad with house made bacon, onion & dill, carrots & Brussels sprouts, and Bordelaise (*Pierre Sparr Riesling*)

Wild Game Cassoulet / Cassoulet au Gibier 38

Duck confit, boar, tomato & bean ragout topped with duck fat bread crumbs, venison sausage & crispy slices of French garlic sausage (*Château Haut Baraud Medoc*)

Braised Rabbit / Lapin Braisé 34

Braised rabbit, Irish cheddar grits with smoked bacon, braised cabbage & a garlic thyme cream sauce (*Chateau Ste. Michelle Chardonnay*)

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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

Sundried Tomato
Roasted Tomato & Root Vegetable
Bordelaise
Smoked Porcini Demi Glace
Whole Grain Mustard

Toppings

Maître D'Hôtel Butter
Bleu Cheese
Truffle Butter
Cajun Butter
Wild Mushrooms w/ Garlic & Parsley

Sides

Irish Cheddar Grits & Smoked Bacon
Wild Mushroom & Asparagus
Red Quinoa & Roasted Vegetables
Roasted Carrots & Turnips
Fingerling Potatoes
Creamy Saffron Risotto
Brussels Sprouts

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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