



# Gluten Free

## Breakfast

<b>Greek Yogurt and Berry Parfait</b> texas honey, vanilla greek yogurt, mixed berries -->	9
<b>Orange Apple Pomegranate Smoothie</b> banana, strawberries and silken tofu -->	7
<b>Two Eggs Any Way</b> crisp hash browns, your choice of bacon, ham, Canadian bacon or turkey bacon	16
<b>French Toast</b> maple glazed apples & blistered cranberries, maple syrup	17
<b>Tasting of Fruit</b> hand selected and seasonal, vanilla greek yogurt & texas honey	15
<b>Pancakes</b> strawberries, whipped cream, maple syrup & butter	17
<b>Bruleed Steel Cut Oatmeal</b> caramelized brown sugar crust, seasonal berries and raisins	13
<b>Egg White Omelet</b> tomatoes, spinach, and caramelized onions, arugula & tomato salad -->	17

## Lunch

### Appetizers & Salads

<b>Tomato Basil Soup</b> marzano tomato, cream, fresh basil	9
<b>Antipasto</b> imported meats and cheeses, pickled vegetables, wine gelee	14
<b>Locally Grown Lettuces</b> shaved fennel, mint, basil, chives, honey champagne vinaigrette -->	10
<b>Caprese</b> vine ripened tomatoes, hand-pulled mozzarella, arugula, citrus basil oil & balsamic -->	12
<b>Kale &amp; Citrus</b> marcona almonds, gorgonzola dulce, orange segments pickled onions, raspberry vinaigrette	12
<b>Strawberry &amp; Golden Beets</b> micro greens, chiffonade of basil, meyer lemon dressing	12

### Pasta half/full

**Our Gluten Free Pasta can be prepared several ways:**

<b>Classic Bolognese</b> ground beef & pork, touch of cream, parmesan	11/18
<b>Creamy Alfredo</b> grilled chicken breast, white wine, cream, garlic, pecorino Romano	11/18
<b>Pomodoro Style</b> blistered tomatoes, toasted garlic, fresh basil	10/16
<b>Lump Crab</b> shaved asparagus, parmigiana, lemon, cream	12/19
<b>Primavera</b> farmer's market vegetables, roasted garlic, olive oil, lemon, herbs	10/16
<b>Pescatore</b> shrimp, scallops, clams, white wine, tomatoes, butter, basil	12/19

### Panini

<b>Turkey</b> candied bacon, sweet cabbage slaw, cranberry aioli, havarti cheese	13
<b>Chicken</b> basil, chicken breast, marinara, mozzarella & parmesan	13
<b>Italian Hoagie</b> pepperoni, salami, ham, provolone, basil, pickled peppers, garlic aioli	13
<b>Bistecca</b> smoked angus beef, fontina cheese, sweet pepper relish, broccoli rabe	14

### Pizza

<b>Margherita</b> house-made mozzarella, heirloom tomatoes, basil	15
<b>Four Cheese</b> a blend of Italian cheeses, tomato sauce, oregano	16
<b>Shrimp</b> red pepper pesto, artichoke, feta, tomato, kalamata olives & spinach	16
<b>Pepperoni</b> plum tomato sauce, italian cheeses	16

### Entrée

<b>Texas Red Fish</b> tomato, caper, olives & garlic, citrus risotto, charred brussels sprouts	29
<b>Brick Oven Chicken</b> white beans, kale, mushrooms, seasonal vegetables, pan jus -->	24
<b>Seared Salmon</b> gluten free pasta, spring vegetables, vine-ripened tomato & basil relish	26
<b>Boneless Short Rib</b> multi-colored roasted potatoes, grilled asparagus, rhubarb glaze	28

### Desserts

<b>Crème Brûlée</b> fresh berries	10
<b>Flourless Chocolate Cake</b> white chocolate bark	10
<b>Trio of gelato or sorbet</b> our selection varies daily	10
<b>Cookie of the Day</b> white or chocolate milk	10
<b>Salted Caramel Pot de Crème</b> homemade blackberry jam, toffee bits, candied pecans	10

--> Denotes a SuperFoodRx Dish

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of foodborne illness