



# Gluten Free Breakfast

<b>Greek Yogurt and Berry Parfait</b> texas honey, vanilla greek yogurt, mixed berries	8
<b>Orange Apple Pomegranate Smoothie</b> banana, strawberries and silken tofu	6
<b>Two Eggs Any Way</b> crisp hash browns, your choice of bacon, ham, Canadian bacon or turkey bacon	13
<b>French Toast</b> maple glazed apples & blistered cranberries, maple syrup	14
<b>Tasting of Fruit</b> hand selected and seasonal, vanilla greek yogurt & texas honey	12
<b>Pancakes</b> strawberries, whipped cream, maple syrup & butter	14
<b>Bruleed Steel Cut Oatmeal</b> caramelized brown sugar crust, seasonal berries and raisins	11
<b>Egg White Omelet</b> tomatoes, spinach, and caramelized onions, arugula & tomato salad	14

## Lunch

### Appetizers & Salads

<b>Minestrone Soup</b> zucchini, fresh san Marzano tomatoes, white beans, peas	7
<b>Antipasto</b> imported meats and cheeses, pickled vegetables	12
<b>Locally Grown Lettuces</b> watermelon radishes, snap peas, grape tomatoes, tangy tomato vinaigrette	8
<b>Caprese Stack</b> vine ripened tomatoes, hand-pulled mozzarella, pancetta crisp, citrus basil oil & balsamic	9
<b>Kale</b> red grapes, Marcona almonds, blueberries, gorgonzola dolce, lemon blueberry vinaigrette	9
<b>Butter Lettuce</b> frisee, honey roasted pecans, cherries, peach honey vinaigrette	9

### Pasta

half/full

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

<b>Classic Bolognese</b> ground beef & pork, touch of cream, parmesan	7/14
<b>Creamy Alfredo</b> grilled chicken breast, white wine, cream, garlic, pecorino Romano	8/15
<b>Pomodoro Style</b> blistered tomatoes, toasted garlic, fresh basil	7/13
<b>Lump Crab</b> shaved asparagus, parmigiana, lemon, cream	8/16
<b>Primavera</b> farmer's market vegetables, roasted garlic, tomato sauce, herbs	7/13
<b>Penne</b> shrimp, pesto, fava beans, arugula, roasted tomatoes	9/17

### Panini

<b>Turkey</b> provolone, sweet cabbage slaw, pomegranate, thyme & lemon aioli	10
<b>Chicken Fontina</b> crispy prosciutto, chicken breast, sage aioli	10
<b>Italian Hoagie</b> salami, ham, pepperoni, sweet pepper relish, lettuce, tomatoes, provolone	10
<b>Bistecca</b> smoked angus beef, fontina cheese, garlic aioli, arugula	11

### Pizza

<b>Margherita</b> house-made mozzarella, heirloom tomatoes, basil	13
<b>Four Cheese</b> a blend of Italian cheeses, tomato sauce, oregano	13
<b>Chicken Pesto</b> cilantro-basil pesto, broccoli rabe, roasted tomatoes, parmesan	14
<b>Pepperoni</b> plum tomato sauce. Italian cheeses	14

### Entrée

<b>Grilled Snapper</b> artichoke, tomato & eggplant caponata, chick peas	25
<b>Brick Oven Chicken</b> cauliflower mashed potatoes, broccoli rabe, pan jus	19
<b>Grilled Salmon</b> black garlic glaze, grilled vegetables, sautéed spinach	20
<b>Beef Tenderloin Tips</b> garlic mashed potatoes, seasonal vegetables, marsala sauce	24

### Desserts

<b>Crème Brûlée</b> fresh berries	7
<b>Lemon Panna Cotta</b> lemon mascarpone, blueberry coulis	7
<b>Trio of gelato or sorbet</b> our selection varies daily	7
<b>Cookie of the Day</b> white or chocolate milk	7
<b>Chocolate Pizza</b> sweet mascarpone, toasted marshmallows, caramel, peanut brittle	9

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