



GLUTEN FREE LUNCH

**SMALL
PLATES,
STARTERS
AND
SALADS**

- CORN CHOWDER Smoked Bacon 6/8
- CRISP ROMAINE SALAD 10
Pear Vinaigrette, Dried Cranberries, Toasted Almonds, Feta Cheese, Fresh Pears
- ZA'ATAR SMOKED BRANZINO CROSTINI 12
Pickled Red Onions, Cornichon, Walnuts, Micro Greens
- HOUSE SALAD 7
Local and Artisan Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette
- BABY WEDGE SALAD 9
Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Tomato, Red Onions

- CAESAR SALAD 7
Romaine, Romano
- GRILLED CHICKEN SALAD 13
Mixed Greens, Asian Pears, Grapes, Walnuts, Celery, Blue Cheese, Tomatoes, Champagne Vinaigrette
- SEAFOOD* 19
Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomatoes, Curry Oil, Black Salt
- Add to any Salad: Chicken 6
Shrimp or Salmon 10

SANDWICHES

ALL SERVED ON A
GLUTEN FREE BUN

- THE VEGGIE BURGER 14
Avocado, Ranch, Salsa, 8-Grain Bun & Chipotle Ranch Salad
- THE BARN YARD "AU JUS" 15
Smoked Beef Brisket & Pork, Caramelized Onions, Aged Provolone, Pepper Spread, Lettuce, Tomato,

- BLACKENED CHICKEN BLT & C 16
Havarti, Avocado, Chipotle Ranch Cream
- HOUSE MADE PASTRAMI REUBEN 17
Swiss Cheese, Sauerkraut, Russian Dressing
- GRILLED ALL ANGUS 8 OZ BURGER* 16
Pat LaFrieda Beef, Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

ENTREES

- EGGS BENEDICT, TUSKIES STYLE* 15
Benton's Bacon, Hollandaise, Gluten Free Toasted Bun, Poached Free Range Eggs, Fingerling Potato & Green Bean Salad
- HERBIVOROUS 17
Portabella Mushroom with Smoked Ratatouille, Marinara, Feta, Baby Carrots, & Asparagus
-Great with Scallops, Shrimp or Salmon 10
- SEAFOOD BRODETTO 19
Fish, Mussels, & Shrimp, Parmesan Polenta, Saffron Tomato Broth
- PAN SEARED HALIBUT 21
Cauliflower "Rice", Baby Arugula, Crispy Carrots, Mango-Lime Vinaigrette
- JUMBO LUMP CRAB CAKES 23
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

- SHRIMP & GRITS 17
Spinach, Tomatoes, Country Ham, Madeira, Truffled Grits
- GRILLED CREOLE SPICED BRANZINO 14/20
Red Bliss Potatoes, Almond Butter, Asparagus, Carrots, Capers
- SEARED SCALLOPS & GRILLED BEEF TIPS* 27
Whipped Potatoes, French Beans and Corn Red Wine and Hollandaise Sauces
- SQUARE PLATE SPECIAL \$8.95
Monday- Vegetarian
Tuesday - Beef
Wednesday - Chicken
Thursday - Chef's Choice
Friday - Seafood

* Consuming raw or under-cooked foods increases the risk of food-borne illness

Desserts & Breads by South Street Under

Feeling a little Brunchie on Saturdays? Check out our Mini ala carte Brunch selections.

Gluten Free Dinner

SMALL PLATES & SALADS

CORN CHOWDER WITH Bacon 6/8

OYSTERS ON THE HALF SHELL* Mignonette, Sriracha Cocktail Sauce AQ

CRISP ROMAINE SALAD

Pear Vinaigrette, Dried Cranberries, Toasted Almonds, Feta Cheese, Fresh Pears 11

ZA'ATAR SMOKED BRANZINO CROSTINI Pickled Red Onions, Cornichon, Walnuts, Micro Greens 12

HOUSE SALAD Champagne Vinaigrette, Asiago, Sunflower Seeds, Tomato 9

CAESAR SALAD Romaine, Romano 9

BABY ICEBERG WEDGE SALAD Smoky Gorgonzola Dressing, Bacon, Tomato, Red Onions 10

SEAFOOD SALAD* Shrimp, Lump Crab, Seared Peppered Tuna,
Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20

Gluten Free Toast \$2

MAIN COURSES

GULF SHRIMP & GRITS

Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 23

HERBIVOROUS

Portabella Mushrooms with Smoked Ratatouille, Lentils Marinara, Feta, Baby Carrots, Asparagus 19
-Great with Scallops, Shrimp, or Salmon 10

SEAFOOD SALAD*

Shrimp, Lump Crab, Seared Tuna,
Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20

SEAFOOD BRODETTO

Fish, Mussels & Shrimp, Parmesan Polenta, Saffron Tomato Broth 26

CRAB CAKES

Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 30

AYRSHIRE FARM ORGANIC CHICKEN

Roasted Red Bliss Potatoes, Baby Carrots, Cipollini, Red Wine Sauce 27

GRILLED BEEF TIPS* & SEARED SCALLOPS

Whipped Potatoes, Roasted Baby Carrots, Red Wine and Horseradish-Béarnaise Sauces 32

PAN SEARED HALIBUT

Cauliflower "Rice", Baby Arugula, Crispy Carrots, Mango-Lime Vinaigrette 32

GAME PLATE Our Favorite Exotic Meats AQ

GRILLED CREOLE SPICED BRANZINO

Lump Crab, Almond Butter, Red Bliss Potatoes, Asparagus, Carrots, Capers 20 / 28

LONG-CUT BEEF SHORT RIB

Slow Roasted & Braised; Cauliflower Potato Gratin, Royal Trumpet Mushrooms,
Tomato Bordelaise, Asparagus, Baby Carrots 39

SPRING RISOTTO

Caramelized Lemon, Fava Beans, Spinach, Zucchini, Asparagus Sauce, Smoked Romano 18
-GREAT WITH SCALLOPS OR SHRIMP 10

Snake River Farm Wagyu Beef

Filet Mignon 48

Ribeye 63

New York Strip 58

Select one

Select one

Select one

-Garlic Whipped Potatoes
-Cauliflower Potato Gratin

-Creamed Spinach
-Sautéed Madeira Mushrooms
-Bacon Brussels Sprouts

-Steak Butter
-Red Wine Sauce
-Gorgonzola Bordelaise