

TABLE

32

GLUTEN FREE LUNCH MENU

STARTERS

- CHARRED WINGS 16

buffalo or soy & cilantro
- CHEF'S BOARD 18

meats & cheeses or artisan cheeses

SMALL PLATES

- LAMB & FETA MEATBALLS 18

lemon, tzatziki, tabbouleh
- BANG BANG SHRIMP 16

sauteed shrimp, honey sriracha glaze, basil aioli
- BLACK 'N BLUE CHISLIC 14

1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish

SOUPS & SALADS

SIDE SALAD/ CAESAR 5

CRANBERRY CHICKEN 15
mixed greens, tomato, red onion, feta, cashew, apple, balsamic vinaigrette

COBB 15
avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg

Add chicken 5, shrimp 6, steak 7, salmon 8

FARM HOUSE WEDGE 10
iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

CAESAR 10
romaine, shaved asiago, house caesar, crouton, anchovy upon request (add \$1)

Dressings: ranch, blue cheese, raspberry vinaigrette, caesar, balsamic vinaigrette, peppadew vinaigrette, mustard vinaigrette, Russian

SANDWICHES

Served with fries, waffle sweet fries or homemade chips

*THE ANIMAL 16
1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg, arugula, tomato

*MUSHROOM GRUYERE BURGER 15
1/2 lb burger, mushroom, gruyere, basil aioli

B.L.T.A 14
applewood smoked bacon, arugula, tomato and avocado, gluten free bread

*HOUSE BURGER 14
1/2 lb burger or house veggie patty, cheese, arugula, tomato, onion, basil aioli, gluten free bread

*add bacon, egg, mushrooms, caramelized onion, fresh jalapeño \$1 each

REUBEN/RACHEL 14 Guinness & ginger braised corned beef or oven roasted turkey, gruyere, sauerkraut, Russian dressing, gluten free bread

CHICKEN MARGHERITA 14 grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, gluten free bread

18% gratuity will be included for parties of 8 or more

•Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Sioux/and District Health {Iowa Code Section 137F.2(10)}