



GLUTEN FREE MENU

Curbside Pickup & Catering Available 508.752.3862

STARTERS:

Blackened Grilled Shrimp- Cajun blackened grilled shrimp skewer over a bed of baby mixed greens and black bean corn salsa. Finished with a drizzle of Sriracha aioli **\$12.99**

Hummus Plate- House-made hummus, sliced cucumber, fire roasted red peppers, marinated artichoke hearts, olives, Feta and extra virgin olive oil. . . . **\$14.99**

BBQ Pulled Pork Nachos- Corn tortilla chips, pulled pork, hickory BBQ sauce, Monterey Jack cheese, tomatoes, jalapenos, scallions and sour cream **\$15.99**
add guacamole **\$1.99**

SALADS & BOWLS:

Served with choice of dressing unless noted (excludes lemon ale vinaigrette)

Southwest Salad- Crisp Chopped Romaine hearts, sliced red onion, diced tomato, shredded Monterey Jack cheese, black bean corn salsa, house made guacamole and finished with a drizzle of spicy ranch dressing **\$14.99**

Chopped- Romaine lettuce, diced tomatoes, diced cucumber, chickpeas, bacon, crumbled Feta cheese and hardboiled egg **\$13.99**

Brew House Steak- Grilled bourbon marinated steak tips, organic mixed greens, fire roasted red peppers, grape tomatoes, red onion, crumbled Bleu cheese **\$21.99**

Caesar- Romaine hearts tossed with house-made gluten free croutons, Asiago cheese and classic Caesar dressing. Entrée **\$11.99** Side **\$5.99**

Mixed Green- Organic mixed greens, grape tomatoes, carrots, red onions, diced cucumbers, gluten free croutons Entrée **\$9.99** . . . Side **\$5.99**

Teriyaki Salmon Bowl- Organic mixed greens, sliced grilled teriyaki Salmon, brown rice Quinoa blend, stir-fry vegetables, toasted sesame seeds, chopped scallions, fresh cilantro, sesame ginger soy vinaigrette **\$20.99**

Mediterranean Chicken Bowl- Organic mixed greens, grilled marinated chicken breast, brown rice Quinoa blend, olives, roasted red peppers, Feta cheese, diced cucumber, grape tomatoes, house made hummus, lemon tahini vinaigrette **\$17.99**

Vegetarian Bowl- Organic mixed greens, brown rice, Quinoa blend, chickpea, diced cucumber, diced tomato, sliced red onion, grilled marinated Summer vegetables, basil vinaigrette **\$14.99**

Add to any salad- Grilled Chicken Breast **\$5.99**, Grilled Salmon **\$8.99**, Grilled Marinated Steak Tips **\$9.99**, Grilled Shrimp Skewer **\$9.99**

GRILLED PIZZAS:

All Pizza's served on 12" Hand Tossed Gluten Free Shells

Spicy Hawaiian- Red sauce, shredded Monterey Jack cheese, shredded prosciutto ham, pickled Jalapenos, grilled pineapple salsa **\$18.99**

Dill Pickle Pizza- Garlic dill Béchamel sauce, local crinkle cut dill pickles, shredded Monterey Jack cheese, grated Romano cheese **\$16.99**
add Ranch drizzle **\$7.99**
add chopped bacon **\$1.99**

Lansdowne St. Sausage- Red sauce, crumbled local Italian sausage, peppers, onions, Monterey Jack cheese **\$17.99**

BBQ Chicken- Hickory BBQ sauce, blackened chicken, tomatoes, scallions and Monterey Jack cheese **\$17.99**

Pepperoni- Red sauce, pepperoni and Monterey Jack cheese **\$15.99**

Buffalo Chicken- Buffalo sauce, blackened chicken, Monterey Jack cheese, diced tomatoes, crumbled Bleu cheese, sliced red onion **\$17.99**

Cheese- Red sauce and Monterey Jack cheese **\$16.99**

SANDWICHES:

All sandwiches served with chips on a toasted Gluten free bun

BBQ Pulled Pork- In-house hickory smoked pork, hickory BBQ sauce topped with fresh cole slaw on a toasted gluten free bun **\$14.99**

Grilled Nashville Hot Chicken- Grilled marinated chicken breast, our Nashville hot sauce, lettuce, pickles, roasted garlic mayo. Served on a toasted gluten free bun **\$14.99**

Steak & Cheese- Shaved steak, peppers, onions, mushrooms, American cheese. Served on a toasted gluten free bun **\$14.99**
Add Cheddar beer cheese **\$1.49**
Add Jalapenos **\$9.99**

ENTREES:

Moroccan Salmon- Pan roasted hand cut Moroccan seasoned fresh Atlantic Salmon fillet topped with a roasted red pepper olive pesto and served over a Mediterranean chickpea salad. Finished with and tahini lemon vinaigrette **\$25.99**

Brew House Bourbon Steak Tips- Grilled marinated steak tips served over creamy Parmesan risotto with sautéed onions, peppers and mushrooms. Garnished with fresh parsley **\$27.99**

Baked Haddock- Fresh haddock, herb buttered gluten free bread crumb, lemon, white wine. Served with oven roasted potatoes and fresh vegetable **\$19.99**

Blackened Chicken Mac 'n Cheese- Blackened chicken breast, gluten free penne pasta, creamy Béchamel sauce, diced tomatoes, scallions and Monterey Jack cheese **\$18.99**

Pulled Pork Mac 'n Cheese- House smoked BBQ pulled pork, gluten free penne pasta, creamy Béchamel sauce, diced tomatoes, pickled jalapenos, scallions and Monterey Jack cheese. . **\$17.99**

Sweet Chili Chicken Tacos- Grilled marinated sliced sweet chili glazed chicken breast, shredded lettuce, pickled vegetables, grilled pineapple salsa and limes in four grilled corn tortillas **\$18.99**

Chimmichurri Steak Tacos- Sliced marinated grilled steak, shredded lettuce, diced tomato, chopped scallion, chimmichurri sauce, shredded Monterey Jack cheese, limes and fresh cilantro in four grilled corn tortillas **\$19.99**

Fish Tacos- Fresh Cajun seasoned baked haddock, shredded lettuce, diced tomatoes, chopped scallion, Sriracha aioli, limes in four grilled corn tortillas . . **\$17.99**

DESSERTS:

Double Layer Chocolate Cake- Moist gluten free chocolate cake between layers of dark and white chocolate. Garnished with chocolate sauce drizzle, whipped cream, dusted powdered sugar **\$7.99**

Brownie Sundae- Rich gluten free warm chocolate brownie topped with a scoop of vanilla ice cream. Garnished with your choice of chocolate, caramel or raspberry sauce drizzle, whipped cream, dusted powdered sugar **\$7.99**

Ice Cream Sundae- Two scoops of either vanilla or chocolate ice cream, topped with a chocolate sauce drizzle, whipped cream and a cherry. **\$4.99**