



GLUTEN FREE MENU

TABLE SIDES

- Ginger Sesame Snap Peas 8.
- Garlic Mashed Potatoes 6.
- Roast Asparagus 7.
- Sautéed Spinach 6.
- Roasted Rosemary Red Potatoes 7.

ADD-ONS

- Jumbo Grilled Shrimp 9./16.
- Lobster Tail 21.
- Sauce Bordelaise 2.5
- Bleu Cheese
- Compound Butter 2.

4.29.22

APPETIZERS

- Garlicky Shrimp** GREEN OLIVES, ROSEMARY, ROASTED TOMATO 16.
- Spicy Tuna Tartare*** CUCUMBER, WASABI AIOLI, LEMON VINAIGRETTE 17.
- Warm Crab and Vermont Cheddar Dip** 16.
- Bake Westfield Farms Goat Cheese** GRILLED TOMATO SALSA, LIME, CILANTRO, CHILIES 14.

RAW BAR

- Iced Jumbo Shrimp** 18.
- Chilled Crab Salad** AVOCADO, CELERY, GRAINY MUSTARD 19.
- Local Oysters*** 3. EACH

SALADS

- Tavern Chopped Salad** CUCUMBER, RADISH, TOMATO, GREEN OLIVES, SPICY SALAMI, SALTY SEA FETA 15.
- Cobb Salad** CHICKEN, BACON, BLEU CHEESE, TOMATO, HARD COOKED EGG 18.
- Scarlet Salad** FIELD GREENS, CRANBERRIES 6./9.
- Classic Caesar Salad** 6./9.

ADD CHICKEN 7. SHRIMP 9./16. SALMON* 14.

STEAKS

- Filet Mignon*** **Bone-In Rib Eye* 20 oz. * 48.**
- 6 oz. 34. 10 oz. 46. New York Sirloin 12 oz. * 42.**

ENTREES

- Chicken Avocado Sandwich** VERMONT CHEDDAR, SUN-DRIED TOMATO AIOLI, UDI'S GF BUN, CHOICE OF ONE SIDE 16.
- Black Angus Burger*** UDI'S GF BUN, CHOICE OF CHEESE & ONE SIDE 16. ADD BACON, MUSHROOMS OR CARAMELIZED ONIONS — 1.5 EACH
- Hanger Steak*** GARLIC MASHED POTATOES, ARUGULA SALAD, BONE MARROW BUTTER 27.
- Crispy Potato-Crusted Haddock** SWEET CORN AND BACON CHOWDER 26.
- Seared \$10K Tuna*** SUGAR SNAP PEAS, SHIITAKES, JASMINE RICE, WASABI AIOLI 29.
- Pan Roasted Salmon*** GREEN PEA RISOTTO, RADISH CILANTRO SALSA 26.
- Statler Chicken Breast** ROAST ASPARAGUS, ROSEMARY RED POTATOES, MUSHROOM CREAM 26.

HALF BOTTLES - WHITE

Gruet Brut, <i>United States NV</i>	30.
Laurent-Perrier, <i>Champagne, Fr NV</i>	46.
Santa Margherita Pinot Grigio <i>Valdadige, It 2020</i>	29.
Dme Fournier "Les Belles Vignes", <i>Sancerre, Fr 2021</i>	34.
Giesen Sauvignon Blanc, <i>Marlborough, NZ 2021</i>	22.
Lail "Blueprint", Sauvignon Blanc, <i>Napa Valley, CA 2014</i>	48.
La Crema Chardonnay, <i>Sonoma Coast,</i> <i>CA 2019</i>	29.

WHITE WINES - GLASS

Gran Campo Viejo Cava	8.
Torre di Luna Pinot Grigio	9.
Twin Islands by Nautilus Sauvignon Blanc	11.
Landmark "Overlook" Chardonnay	13.
Laurent Miquel Rosé	9.

RED WINES - GLASS

Averaen Pinot Noir	11.
Oxford Landing Cabernet Sauvignon	15.
Patriarch Cabernet Sauvignon	16.
Yalumba "Y Series" (shiraz-viognier)	9.
Pizzella "La Posta" Malbec	11.
Storm Point (cinsault-syrah-carignan)	11.

*Please ask your server if you would like to see a complete
list of our wines by the bottle*

HALF BOTTLES - RED

Rex Hill Pinot Noir, <i>Willamette Valley, OR 2018</i>	40.
Emeritus Pinot Noir, <i>Russian River</i> <i>Valley, CA 2015</i>	47.
Muga Reserva, <i>Rioja, SP 2015</i> <i>(Temp Garnacha Graciano Mazuelo)</i>	33.
L'Ecole No. 41 Merlot, <i>Columbia Valley, WA 2017</i>	32.
Dry Creek Cabernet, <i>Dry Creek Valley, CA 2017</i>	39.
Stags' Leap Cabernet Sauvignon, <i>Napa Valley, CA 2017</i>	62.

GLUTEN FREE BEER

Red Bridge	5.
Far From the Tree Cider	8.
Down East Cider	7.