

GLUTEN FREE M · E · N · U

Small Plates

CALAMARI

Preserved Lemon, Red Pepper Flakes, Capers, Tomato Aioli
\$12

FLATBREAD

Zinfandel Soaked Dried Cherries, Creekside Garden Rosemary, Fresh Mozzarella, CA Olive Oil, Blackberry Balsamic Vinegar
\$12

RED CURRY PUMPKIN DIP

Local Organic Kabocha Pumpkin-Red Curry Dip, Herbed Flat Bread
\$10

Salads

THE VINEYARD

Baby Greens, Candied Pecans, Feta Cheese, Vanilla Balsamic Vinaigrette
\$12 Petite \$6

LOCAL ORGANIC SALAD

Heirloom Greens, Radishes, Apples, Fiscalini Farmstead Aged Cheddar, Late Harvest Chardonnay Vinaigrette
\$13

ARUGULA

Local Organic Arugula, Poached Baby Pears, Feta Cheese, Bacon, Cracked Peppercorn Greek Yogurt Dressing
\$13

Sandwich

HOUSE ROASTED TURKEY

Baby Lettuces, Bleu Monterey Jack, Dried Cranberry-Walnut Pesto, Gluten Free Multi Grain Bread
\$15

CREEKSIDE BURGER

All Natural Ground Chuck, Bleu Monterey Jack, Local Organic Arugula, Red Onion Confit, Creekside Sauce, Gluten Free Bun
\$14

Creekside Specialties

SHELTON FARMS

ROSEMARY DIJON HALF CHICKEN

Citrus Roasted Potato Trio, Local Squash Custard
\$19

SUSTAINABLE SEASONAL FISH

Influenced By The Monterey Bay Aquarium's Seafood Watch Guide
\$ Market

ROASTED BUTCHER'S STEAK

Chili Marinated Hanger Steak, Balsamic-Red Wine Sauce, Sautéed Local Squash With Cinnamon, Brown Sugar, And Sage Roasted Tri Color Potatoes
\$21

PORK RIBEYE

Seared Pork Ribeye, Black Currant-Dijon Demi Glace, Local Apple-House Kraut Sauté
\$20

DUCK BOLOGNESE

Sautéed Duck Breast Meat, Pancetta, Gluten Free Pasta, Tomato Ragu, Drake Family Farm's Goat Cheese
\$18

Available Vegetarian

We aim to serve the best food with the freshest ingredients while being meticulous in our efforts to make these items gluten free. We understand how important gluten free dining is to you, and so we have implemented protocols to avoid cross-contact in the kitchen as well as in the serving of the food, however, the food is prepared in close proximity to non GF food. We are open to suggestions and feedback. Thanks. Steve Stawinski, Executive Chef.

PLEASE ASK YOUR SERVER
ABOUT OUR GLUTEN FREE BEER
ALL OF OUR WINES ARE GLUTEN FREE