

# GLUTEN FREE

## M · E · N · U

### *Small Plates*

#### GREEK CALAMARI

Manzanilla Olives, Cucumber, Feta Cheese, Olive Oil, Lemon Juice  
\$12

#### BEETS AND GOAT CHEESE

Drake Family Farms Goat Cheese, Local Organic Beets, Pea Shoots, Cracked Pepper, California Olive Oil, Aged Balsamic Vinegar  
\$11

#### ARTICHOKE RILLETTES

Creamy Artichoke, Spring Onion-Green Garlic Spread, Gluten Free Flat Bread  
\$10

### *Salads*

#### THE VINEYARD

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

#### SPRING VEGETABLE

Local Greens, Spring Onions, Beets, Snap Peas, Radishes, Drake Family Farms Goat Cheese, Local Olive Oil, Ver Jus, Sea Salt, Cracked Pepper  
\$13

### *Sandwich*

#### ROASTED TURKEY

Pea Shoots, Winchester Cheese Gouda, Artichoke Aioli, Gluten Free Multigrain Bread  
\$14

#### VEGETABLE DELIGHT

Tomato Pesto, Cucumber, Olives, Red Onion, Bibb Lettuce, Feta, Gluten Free Flat Bread  
\$14

### *Spring Specials*

#### SHELTON FARMS

##### BAKED MEYER LEMON CHICKEN

Bone-In Free Range Chicken Breast, Extra Virgin Olive Oil, Rice Pasta, Asparagus Butter  
\$19

#### PACIFIC COD

Baked, White Wine Pan Sauce, Mushrooms, Tomatoes, Fresh Herbs, Gluten Free Penne Pasta  
\$18

#### SEARED BISTRO STEAK

California Natural Striploin Medallion, Zinfandel Drizzle, Sorrel Pesto, Roasted Potatoes  
\$21

#### PASTA

Gluten Free Penne Pasta, Crimini Mushrooms, Asparagus Tips, Baby Artichokes, California Olive Oil, Fresh Herbs  
\$17

*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.*

WE PROUDLY SERVE ST. PETERS  
GLUTEN FREE BEER

ALL OF OUR WINES ARE GLUTEN FREE