gluten free ~ Vegan menu

Your food is being prepared in a kitchen with allergens, including gluten. While we will do our best to prepare your meal without allergens, we cannot guarantee there will be no allergen interaction.

GF Southwest Shrimp Salad 11.50 (Chipotle seasoned shrimp over black beans,

cheese, lettuce, southwest slaw served with salsa & tortilla strips

Spinach Salad 8.25



fresh spinach with fresh berries, candied pecans & homemade raspberry vinaigrette on the side , served with gluten free crackers add chicken 3.50 add shrimp 4.50

Caesar Salad 7.50

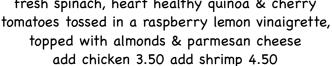
fresh romaine tossed in our creamy parmesan dressing, served with gluten free crackers add chicken 3.50 add shrimp 4.50

Greenhouse Salad 7.50



fresh greens with veggies add chicken 3.50 add shrimp 4.50

fresh spinach, heart healthy quinoa & cherry



Remember
to take some of our
delicious Gluten Free
coconut macaroons
baked teats home with
you

GF

Ginger Lime Tuna Salad Wrap 8.95

tuna salad with flavors of tarragon, lime & ginger served in a gluten free wrap

Grilled Chicken 9.50

grilled chicken breast served on a bed of lettuce with tomato & pickles fruit & kettle chips on the side add cheese or bacon 1.25

GF FREE

No Bun Burger 8.95

Angus beef burger served on a bed of lettuce with tomato & pickles, with fresh fruit & kettle chips add cheese or bacon 1.25

Shrimp Basket 10.75

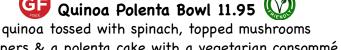
unique rice paper wrapped fried shrimp served with cole slaw & kettle chips, choice of cocktail, tartar or sweet chili sauce

Yellow Curry Bowl 11.95



potatoes and onions sautéed in a yellow Thai curry, served over rice with a side salad

GE Quinas Palents Rowl 11 95



peppers & a polenta cake with a vegetarian consommé

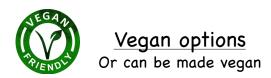
A creamy vegetarian couscous enhanced with cranberries and roasted squash

Wild Rice Porridge 7.95



A sweet porridge made with almond milk, mixed with dried blueberries, craisins, fresh apples and almonds served with cranberry wild rice toast







Hot Refillables

Cold Refillables

Soft Drinks Coke, Diet Coke, Sprite, Bargs Root Beer, 2.25

Fuze Unsweetened Iced Tea 2.25

Raspberry Iced Tea

home brewed, unsweetened 2.50

Lemonade or Arnold Palmer 2.25



Yorkshire Gold 2.25 The Republic of Tea Blackberry Sage, Green, English Breakfast, Decaf or Reg Ginger Peach,

Farmer's Bros. Coffee regular or decaf 2.00

House Black Hot Tea Taylor's of Harrogate

Premium Beverages

Juices orange, apple, cranberry 2.75

Hot Chocolate 3.25

Milk 2% or chocolate 2.75

Decaf or Reg Earl Grey 2.25

Iced Latte caramel or mocha 4.50

Spiced Chai Latte 4.25

Pomegranate Lemonade 2.75

Champagne Drinks Always \$3

Classic Mimosa, Cranberry Fizz, Apple Sparkler, Pomegranate Royale

Bloody Mary \$4

Just for you!

Angry Orchard Hard Apple Cider crisp & refreshing 4.75

Sutter Home Wines 5.25

gluten free brownie sundae with vanilla Briedgman's ice cream & chocolate sauce 5.25 Friday Night 5pm - 8pm

Shrimp, Burgers, Pasta & more beer, wine, appetizers, homemade desserts Bring the whole Family!

Saturday Afternoon Tea

Come and enjoy our unique Five course tea Ask Our Host about Dates & Availability

Consumer Advisory: Meat served undercooked may increase the risk of foodborne illness and will only be served upon consumers' request. Food is prepared in a kitchen that contains food allergens, including milk, egg, fish, shellfish, nuts, wheat & sou. Please inform your server if anyone in your party has a food allergy. While we will do our best to prepare your meal without allergens, we cannot guarantee there will be an allergic reaction.