

# CHEF GEOFF'S DOWNTOWN

**GLUTEN FREE**

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## APPETIZERS, SOUPS, AND SALADS

### **White Truffle-Parmesan Popcorn** 5<sup>95</sup>

**Endive** apples, baby lettuces, walnuts, blue cheese, apple cider dressing 9<sup>95</sup>

**Spinach Salad** almond brittle, grapes, roasted cipollini onions, muscat vinaigrette 9<sup>95</sup>

**Mixed Lettuces** mint, dill, pistachios, citrus balsamic, pistachio oil 7<sup>95</sup>

**Iceberg Wedge** pepper bacon, blue cheese, tomato, chives 8<sup>95</sup>

## BIG SALADS

with salmon or shrimp 18<sup>95</sup>

with aleppo pepper crusted tuna or grilled steak 19<sup>95</sup>

with grilled chicken or blackened catfish 15<sup>95</sup>

**Arugula** tomatoes, pecorino romano, lemon dressing

**Cobb** avocado, gouda, blue cheese, cucumber, tomato, egg, bacon

**Spinach** almond brittle, grapes, roasted cipollini onions, muscat vinaigrette

## FEATURES

**Big Shrimp and Very Gouda Grits** andouille sausage, tomatoes, peppers, onions 21<sup>95</sup>/25<sup>95</sup>

**Moroccan Grilled Chicken Salad** almonds, apricots, currants, garbanzo beans, radicchio, goat cheese 15<sup>95</sup> LUNCH ONLY

**Spinach & Roasted Garlic Risotto** taleggio cheese, caramelized red onion, crispy spinach, grana padano 17<sup>95</sup>

**Seared Scallops** saffron risotto, piquillo pepper, manchego, crispy ham 28<sup>95</sup> DINNER ONLY

## BRUNCH FEATURES

*Sundays from 10:30 am until 3:00 pm*

**Big Shrimp and Very Gouda Grits** andouille sausage, tomatoes, peppers, onions 21<sup>95</sup>

**Salmon & Egg White Frittata** asparagus, grape tomatoes, chives, basil, potatoes, manchego, citrus cured salmon 14<sup>95</sup>

*many of our other menu items may be modified to be made gluten free*

*please alert your server to any food allergies before ordering*

*consuming undercooked animal foods may increase risk for foodborne illness, especially w/ certain medical conditions*