

CHEF
GEOFF'S
TYSONS CORNER



GLUTEN FREE MENU

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

STARTERS & SALADS

Sautéed Brussels Sprouts lemon zest, parmesan 10

Hummus & Vegetables chickpea salad, celery, carrots 11

Spinach Salad crumbled egg, bacon, blue cheese, red onion, honey mustard 12

Kale Caesar parmesan, caesar dressing 12

add grilled chicken or fried portobello +6 grilled salmon* or shrimp +8

CHEF'S FEATURES

Ahi Tuna Poke Bowl* sesame quinoa, mango, ginger, sriracha aioli, wakame salad 20

Pecan Crusted Salmon* brussels sprouts, county ham & potato hash, honey mustard sauce 27

Pan Seared Sole Filets sautéed rainbow swiss chard, brown butter caper vinaigrette 22

Filet Mignon* steak fries, blue cheese fondue 33 (Dinner Only)

CG Burger* cheddar, bacon, lettuce, tomato, onion, chipotle aioli, gluten free bun, mixed greens 20

Turkey Burger cheddar, turkey bacon, avocado, lettuce, tomato, dijonaise, gluten free bun, mixed greens 20

Portobello Sandwich caramelized onions, provolone, truffle aioli 19

BRUNCH FEATURES

Saturdays & Sundays until 3:00 pm

Classic Scramble scrambled eggs, applewood bacon, mixed greens 14

Hangover Burger* cheddar, bacon, fried egg, lettuce, tomato, red onion, sriracha thousand island dressing, gluten free bun 20

Wild Mushroom & Goat Cheese Frittata egg white, tomato arugula salad 15

SIMPLE & HEALTHY

served with sautéed rainbow swiss chard

Atlantic Salmon* 26 **Chicken Paillard** 17 **Pan Seared Sole Filets** 22 **Filet Mignon** 32

SIDES

Wild Mushrooms 8 **Garlic Spinach** 8 **Bacon Brussels Sprouts** 8

Applewood Bacon 4 (Brunch Only) **Turkey Bacon** 4 (Brunch Only)

**This item may be undercooked, consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*