

# GLUTEN-FREE MENU

## STARTERS

### ARTICHOKE & SPINACH DIP 10

Fresh Vegetable Crudite

## SOUPS & SALADS

### BAKED FRENCH ONION SOUP 6

Served In Crock

### COBB SALAD 14

Bacon, Chicken, Egg, Corn, Tomato, Avocado, Red Onion, Bleu Cheese, Choice of Dressing

### CAESAR SALAD 12

Romaine, Parmesan

Add Chicken 4 Add Salmon or Steak 5

### RASPBERRY WALNUT SALAD 15

Grilled Chicken, Cranberries, Bleu Cheese, Pear, Raspberry Vinaigrette

#### DRESSING OPTIONS

Balsamic Vinaigrette, Vinegar & Oil, Italian Vinaigrette, Raspberry Vinaigrette

## ENTREES

SUBSTITUTE ASPARAGUS 1  
LOADED BAKED POTATO 2.5  
ADD SIDE SALAD 3.5

### EMMETT'S FILET MIGNON 27

Roasted Garlic Butter, Baked Potato, Grilled Asparagus

### FAROE ISLAND SALMON 24

Grilled Salmon, Preserved Lemon Beurre Blanc, Turmeric Rice, Broccolini

## SANDWICHES

CHOICE OF SIDES INCLUDE: FRIES, POTATO CHIPS  
SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT  
SUBSTITUTE TRUFFLE FRIES 2.5 ADD SIDE SALAD 3.5

### TAVERN TACOS 12

Steak, Cod, Pork or Roasted Vegetables, Napa Cabbage, Pico De Gallo, Corn Tortillas

### CLASSIC REUBEN 12

Corned Beef or Turkey, Sauerkraut, Swiss, 1,000 Island, Gluten Free Bread

### EMMETT'S CLUB SANDWICH 12

Turkey, Ham, Nueske Bacon, Swiss, Tomato, Greens, Roasted Tomato Spread, Basil Aioli, Gluten Free Bread

## BURGERS

CHOICE OF SIDES INCLUDE: FRIES, POTATO CHIPS  
SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT  
SUBSTITUTE TRUFFLE FRIES 2.5 ADD SIDE SALAD 3.5

### BREWHOUSE ANGUS BURGER 13

8oz Burger, Gluten Free Bun

### FIRESTARTER BURGER 14.5

Roasted Jalapeno, Sriracha Mayo, Cheddar, Avocado, Gluten Free Bun

### BEYOND THE BURGER 15.5

100% Plant Based Patty, Roasted Garlic Aioli, Arugula, Tomato, Avocado, Gluten Free Bun

#### TOPPING OPTIONS ADD 0.75 EACH

American , Swiss , Sharp Cheddar , Crumbled Bleu Cheese , Sautéed Mushrooms , Grilled Onions , Avocado Roasted Jalapenos , Smoked Gouda , Nueske Bacon Add \$1 , Fried Egg Add \$1

## DESSERTS

### ICE CREAM 4

Fresh Vanilla Bean



## EMMETT'S PROMISE

We take pride in our commitment to our customers and to our environment. We work hard with our purveyors to select ingredients that are sustainable. We use no trans-fat oils, local produce when in season and we also utilize sustainable practices in our breweries by donating our spent grain to local farmers as a food source for livestock.

Tables of 8 or more are subject to 18% gratuity. Please inform your server if there are any food allergies in your group. While we do offer vegetarian menu items, we cannot guarantee that your food will not come into contact with other menu items containing meat.