

GLUTEN-FREE MENU

STARTERS

ARTICHOKE & SPINACH DIP 12

Fresh Vegetable Crudite

SOUPS & SALADS

BAKED FRENCH ONION SOUP 6

Served In Crock

COBB SALAD 15

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

CAESAR SALAD 13

Romaine, Parmesan

Add Chicken 5 Add Salmon or Steak 6

RASPBERRY WALNUT SALAD 16

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 28

Roasted Garlic Butter, Baked Potato, Grilled Asparagus

FAROE ISLAND SALMON 25

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

PAN SEARED CHICKEN BREAST 20

Roasted Tomato Confit, Balsamic Accent, Haricot Vert, Butter Mashed Potato

SANDWICHES

CHOICE OF SIDES INCLUDE: EMMETT'S SLAW, FRESH FRUIT, CHEF'S VEGETABLES, HARICOT VERT AND BAKED POTATO
ADD SIDE SALAD 3.5

TAVERN TACOS 14

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

CLASSIC REUBEN 14

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

EMMETT'S CLUB SANDWICH 14

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

BURGERS

CHOICE OF SIDES INCLUDE: EMMETT'S SLAW, FRESH FRUIT, CHEF'S VEGETABLES, HARICOT VERT AND BAKED POTATO
ADD SIDE SALAD 3.5

BREWHOUSE ANGUS BURGER 15

8oz Burger, Gluten Free Bun

FIRESTARTER BURGER 16.5

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

BEYOND THE BURGER 17

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

TOPPING OPTIONS ADD 0.75 EACH

American, Swiss, Sharp Cheddar, Jalapeno Chihuahua, 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.