

GLUTEN SENSITIVE MENU

Brunch

- CHILAQUILES**.....11.50
tortilla chips, green chili chicken, ranchero sauce, sunny side up egg, cilantro, pickled red onions, guacamole
- SHRIMP & GRITS**.....13.95
grilled shrimp, green chile cheese grits, cajun andouille cream -- add fried egg \$1
- SMOKED BRISKET HASH**.....13.95
idaho potatoes, peppers, onions, cajun cream, cilantro, sunny side up egg

SALADS

ADD GRILLED CHICKEN OR FRIED CHICKEN +3
ADD COLD, SMOKED ROAST BEEF OR GRILLED SHRIMP +6

- AVOCADO SALAD**.....11.95
shaved red onion, radish, cotija, black beans, cherry tomato, pepitas, cilantro, lime agave vinaigrette
- SOUTHERN HARVEST**.....11.95
green cabbage, kale, apple, roasted sweet potato, toasted pecans, red onion, poppy dressing

SIDES

- GREEN CHILE CHEESE GRITS
- | | |
|-------------|----------------|
| FRESH FRUIT | HAND-CUT FRIES |
| HOUSE CHIPS | SIDE SALAD |

NOTE ABOUT ALLERGEN INFO:

It is important that you are aware that milk, eggs, tree nuts, seafood, soy, wheat, sesame products, crustacean shellfish, fish, sulfites and other allergens are present in our restaurant. We ask that when placing your order you alert your server and the manager on duty to your allergy or sensitivity. We will then try our best to avoid any accidental cross-contact, but we **do not** have separate equipment dedicated for the preparation of allergen-based food requests. All food in our establishment may come into contact with surfaces, fryers, grills, utensils or other equipment that have previously contacted an allergen. No allergen or nutritional information in restaurant materials or our website should ever be considered a guarantee, but simply our effort to better serve our customers.

