

GLUTEN-FRIENDLY LUNCH



First Bites

MUSSELS — Steamed with basil, white wine, and cream. **11.99**

BLACKENED SHRIMP LETTUCE WRAP — Bibb lettuce cups topped with avocado hummus and finished with a salad of blackened shrimp, heirloom tomatoes, shaved red onions, and honey-orange dressing. **12.99**

MEXICAN STREET CORN DIP — Hot and creamy! Studded with roasted, spiced corn and topped with pico de gallo and Cotija cheese. Served with house-fried tortilla chips. **10.99**

ESCARGOT — A classic with our uncommon touch. **10.99**

ALMOST ESCARGOT — Mushroom caps baked in garlic herb butter and browned with Cheddar. **8.99**

TUNA POKE LETTUCE WRAPS* — Bibb lettuce cups topped with sweet soy and Sriracha®-dressed Ahi tuna, guacamole, cilantro aioli, and sesame seeds. **13.99**

Steams & Greens

ONION SOUP — Caramelized onions in a sherry-spiked broth. Topped with Swiss and browned. **8.49**

WEDGE — Half a romaine heart, bacon, red onion, heirloom cherry tomatoes, crumbled bleu cheese, and bleu cheese dressing. **10.99**

UNCOMMON — Seasonal greens, house vinaigrette, Gorgonzola, and candied pecans. **8.99**

CAESAR — Romaine, Parmesan, and house-made dressing. **8.99**

COBB — Mixed greens, bleu cheese dressing, crispy bacon, heirloom tomatoes, Gorgonzola, hard-boiled egg, and avocado. **12.99**

STEAK TIP SALAD* — Marinated and grilled steak tips served over mixed greens, tossed with bleu cheese dressing and topped with heirloom tomatoes, Gorgonzola, and roasted portobello mushroom. **22.99**

SESAME TUNA* — Sesame-seared and cooked rare ahi finished with chili glaze. Served with a salad of mixed greens, Brussels sprouts, kale, Asian vegetables, and Sriracha® soy dressing. **20.99**

Add to any salad... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Ahi Tuna* **11.** | Chilled Blackened Shrimp **10.**

Handhelds

Served with a pickle and your choice of house-fried chips or potato salad.

SMOKEHOUSE BURGER* — Seasoned, char-grilled, and topped with Cheddar, red onion jam, bacon, and smoky aioli. Served on a toasted gluten-free bun. **15.99**

PB & JAM BURGER* — Seasoned, char-grilled, and topped with Cheddar, cider-bacon jam, and peanut butter aioli. Served on a toasted gluten-free bun. **15.99**

* MEAT TEMPERATURE

Rare – Red/Cold | Medium Rare – Red/Warm | Medium – Pink to edges/Warm | Medium Well – Pink/Grey to edges | Well – Grey

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

FOOD ALLERGIES

Please inform your server of *any* food allergies you or anyone in your party may have.

We want to protect your health and make sure you enjoy your meal.

Handhelds continued...

THE ROOSTER — Grilled chicken breast topped with Cheddar and bacon. Finished with your choice of ranch, BBQ, or maple mustard. Served on a toasted gluten-free bun. **13.99**

CHICKEN GYRO — Grilled Greek-spiced chicken with lettuce, tomato, red onion, feta, and tzatziki. Served in a gluten-free wrap. **13.99**

CHICKEN CHIPOTLE RANCH WRAP — Grilled chicken, bacon, lettuce, and tomato in a gluten-free wrap. **13.99**

Build a Bowl

ASIAN BOWL — Sweet Sriracha® soy-glazed stir-fry veggies with jasmine rice, green onions, and sesame seeds. **15.99**

STREET CORN BOWL — Spiced roasted corn, pico de gallo, avocado, black beans, rice, Cotija cheese, cilantro aioli, and fresh lime. **15.99**

Add to any bowl... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Ahi Tuna* **11.** | Chilled Blackened Shrimp **10.**

Large Plates

NEW ENGLAND POT ROAST — Slow-braised with a natural jus pan sauce. Served with mashed potatoes and fresh vegetable. **20.99**

PESTO HADDOCK — Haddock topped with herb-marinated tomatoes, baby spinach, and basil pesto. Served with rice and fresh vegetable. **21.99**

SALMON* — Everything bagel spice-crust and pan-seared with chili and soy-dressed Asian slaw. Served on a bed of jasmine rice. **23.99**

QUINOA-STUFFED PEPPER — Quinoa, fire-roasted tomatoes, corn, black beans, and cilantro filling baked in a red pepper. Served with a verde tomatillo sauce and grilled lime. **17.99**

Add... Chicken **6.** | Steak Tips* **11.** | Salmon* **9.** | Chilled Blackened Shrimp **10.**

GRILL ROOM STEAK* — Choice cut seasoned, char-grilled, sliced, and topped with bacon chimichurri. Served with mashed potatoes and fresh vegetable. **21.99**

Desserts

BROWNIE SUNDAE — Our own gluten-free salted caramel brownie topped with Common Man-made vanilla ice cream, hot fudge, whipped cream, and candied pecans.

CRÈME BRÛLÉE — Our rich rendition of the classic topped with a crisp sugar glaze.

* MEAT TEMPERATURE

Rare – Red/Cold | Medium Rare – Red/Warm | Medium – Pink to edges/Warm | Medium Well – Pink/Grey to edges | Well – Grey

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.

We want to protect your health and make sure you enjoy your meal.

