

**PLEASE INFORM YOUR SERVER OF YOUR DIETARY RESTRICTIONS
BEFORE ORDERING**

****ALSO, PLEASE NOTE, DEPENDING ON THE DEGREE OF GLUTEN
SENSITIVITY, ANYTHING THAT SHARES THE FRYER
WILL NOT BE COMPLETELY GLUTEN FREE****

VEGAN

Quinoa & Ancient Grains Salad Bowl 16

Baby kale, grilled corn, edamame, red peppers, cucumber, roasted peanuts, lemon-sesame soy vinaigrette

Spring Salad 14

Arugula, baby kale, watercress, peas, golden beets, edamame, goat cheese, beet-onion croutons, lemon vinaigrette

(Request no cheese and no croutons)

Asian Pear Salad 13

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

(Request no cheese)

Vegetable Panini 17

Wild mushrooms, ricotta cheese, red onion, tomato, red pepper, edamame, kale

(Request no cheese and substitute a flour tortilla wrap)

Vegan Tacos 22

Sauteed wild mushrooms, red cabbage, pickled onions, guacamole, (3) corn tortilla

Vegan Quesadilla 20

Assorted vegetables, vegan mozzarella cheese, pico de gallo, flour tortilla, side of guacamole

Vegan Pizza 18

Rustic marinara, vegan shredded mozzarella, basil, aged balsamic glaze

Japanese Eggplant 30

Pea puree, peas, celery, red pepper, carrots, edamame chutney

Garlic Bread 3

Grilled rustic garlic bread, marinara dipping sauce

Giant Bavarian Pretzel 14

(Request no horseradish cream or jalapeno cheese sauce)

VEGETARIAN

Vegetable Spring Rolls 13

Thai dipping sauce & Horseradish-Teriyaki, both on the side

Giant Bavarian Pretzel 14

Dijon mustard, horseradish cream, & jalapeno cheese sauce all on the side

Cauliflower Florets 15

Choice of Buffalo, Thai, BBQ, mango-habanero, spicy horseradish teriyaki, side of celery and blue cheese or ranch

Side of Bread For The Table 3

Grilled rustic garlic bread, touch of garlic oil, marinara dipping sauce

Margherita Flatbread 17

(12" THIN SOURDOUGH CRUST)

Rustic marinara, fresh mozzarella & basil, aged balsamic glaze

Wild Mushroom Flatbread 19

(12" THIN SOURDOUGH CRUST)

Brie, mixed mushrooms, roasted onions, white truffle oil, grated Parmesan, micro greens

Vegetable Panini 17

Wild mushrooms, ricotta cheese, red onion, tomato, red pepper, edamame, kale

Spring Salad 14

Arugula, baby kale, watercress, peas, golden beets, edamame, goat cheese, beet-onion croutons, lemon vinaigrette

Asian Pear Salad 13

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

Quinoa & Ancient Grains Bowl Salad 16

Baby kale, grilled corn, edamame, red peppers, cucumber, roasted peanuts, lemon-sesame soy vinaigrette

Japanese Eggplant 30

Pea puree, peas, celery, red pepper, carrots, edamame chutney

GLUTEN FREE

WE NOW OFFER GLUTEN FREE BUNS

French Onion Soup 10

Provolone, Swiss, brioche croutons

(Remove croutons)

Garlic Shrimp 17

(10 pcs) White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

(Request no bread)

Chicken Quesadilla 17

Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

(Request corn tortillas)

R.O.G. Burger 18

8 oz. prime and choice ground cuts, lettuce, tomato, brioche roll

(Request gluten free bun)

Turkey Club 16

Maple wood smoked bacon, lettuce, tomato, mayo, choice of white, wheat, rye

(Request gluten free bun)

16 oz. Bone-In Kansas City Steak 45

Demi-glace, fingerling potatoes, sautéed kale, cherry tomatoes, whole grain mustard

French Cut Chicken Breast 33

Shallot jus, light tomato sauce, fingerling potatoes, artichoke hearts, roasted piquillo pepper stuffed with quinoa

12 oz. Grilled Pork Chop 35

Demi-glace, cherry peppers, fingerling potatoes, spinach, goat cheese, carrots, demi-glace

Fish Tacos 23

Blackened Mahi-Mahi, red cabbage, pickled onions, guacamole, cilantro jalapeno aioli, (3) corn tortilla

Butterflied Bronzino 35

Chorizo vinaigrette, watercress, arugula, fennel, confetti tomatoes, citrus salad, spring onions

Sea Scallop Risotto 35

Pea puree, peas, celery, red pepper, carrots, edamame chutney

Japanese Eggplant 30

Pea puree, peas, celery, red pepper, carrots, edamame chutney

Gnocchi 34

Brisket ragu, wild mushrooms, veal demi, garlic, shallots, parsley marsala wine, parmesan, on a bed of slightly chilled ricotta cheese

(Substitute risotto for the gnocchi)

6 oz. Scottish Salmon 35

Watercress puree, fregola sarda, peas, confetti tomatoes, lemon, spring onions, sundried peppers, paprika oil

(Substitute quinoa for fregola)