

# GILT BAR®

## GLUTEN FREE

### STARTERS

LITTLE GEM avocado, radish, feta & buttermilk herb dressing, 15.<sup>00</sup>

SHAVED VEGETABLE spring greens, apple, pecans & cider vinaigrette, 15.<sup>95</sup>

ARUGULA fennel, roasted grapes, sunflower seeds, parmesan & citrus vinaigrette, 14.<sup>00</sup>

KALE CAESAR parmesan, 12.<sup>00</sup>

TENDERLOIN STEAK TARTARE\* dijonnaise, slow cooked egg yolk & potato chips, 18.<sup>95</sup>

### MAIN COURSES

PAN ROASTED SALMON\* brown butter, capers & lemon, 24.<sup>95</sup>

STEAMED MUSSELS lemon vermouth broth & thyme (limited availability), 24.<sup>00</sup>

DOUBLE CUT COAL-FIRED RIBEYE\* béarnaise & herbed steak salt (sizes vary) 2.<sup>50</sup>/oz

GRILLED FARM CHICKEN roasted garlic & preserved lemon jus, 21.<sup>95</sup>

SLOW ROASTED PORK BELLY Lonesome Mills grits, cider jus & parsley, 17.<sup>00</sup>

### SIDES TO SHARE

SMASHED POTATOES roasted garlic & chives, 9.<sup>95</sup>

GREEN BEANS butter, shallots & tarragon, 9.<sup>95</sup>

FRENCH FRIES garlic aioli, 7.<sup>95</sup>

HEIRLOOM SKILLET CORNBREAD jalepeno & honey butter, 12.<sup>95</sup>

Operating Partner: Esteban Dudley Executive Chef: Tim Havidic

\*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.