# Gluten-Free Menu

Each guest's sensitivity is different so be sure to consider past experiences with certain food items when ordering. Due to the possibility of cross contamination with breaded and flour items, it is not recommended that any food coming from the fryer be consumed by a guest on a gluten free diet. Please ask about additional menu items.

## Apps

## Crab Dip

15

Lots of crab, mascarpone, cheddar, herbed cream cheese. Served with veggies.

### Grilled Wings

15

Choose BBQ, Buffalo, Old Bay. Served with celery.

## Leafy Green Things

Gluten free dressing: Greek, Caesar, Cilantro Lime Vinaigrette, Honey Mustard, Mustard Grain Vinaigrette, Buttermilk Ranch

#### Alehouse Salad

13

Mixed greens, cukes, cheddar, carrots, tomatoes.

Add shrimp 17 Add salmon\* 19

#### Caesar Salad

13

Romaine, shredded parmesan, Caesar dressing. Add shrimp 17 Add salmon\* 19

#### Greek Salad

13

Mixed greens, cukes, red onions, tomato, olives, banana peppers, feta, Greek dressing. Add shrimp 17 Add salmon\* 19

## Main Fare



21

15

Wood grilled, redskin mashed potatoes, veggie du jour.

## Pizzas



Build Your own Gluten Free Pizza

Gluten free pizza dough, marinara sauce, mozzarella, provolone, parmesan.

Toppings: \$1.50 each topping - Extra cheese, red onions, spinach, mushrooms, green peppers, roasted red peppers, asparagus, applewood smoked bacon. \$2.50 each topping - Pepperoni, andouille.

## Sammys & The Dogfish Burger Experience

Gluten free bun, price reflects an extra 50 cents. Choice of coleslaw, redskin mashed potatoes, applesauce, black beans.

Subs: side salad .75¢, veggie du jour .50¢, sauteed spinach .50¢, wood grilled asparagus \$1.

## Veggie Sandwich

14.5

Grilled zucchini, roasted red and green peppers, portobello mushroom, spinach, provolone, balsamic vinaigrette, olive tapenade, small house salad on side.

## Turkey Club with Avocado

15.5

Lettuce, tomato, applewood smoked bacon, aioli.

## Ahi Tuna Sandwich

16.5

Lettuce, tomato, wasabi mayo on the side.

## The Farm Fresh Burger\*

17.5

6 oz. wood grilled all natural black Angus burger locally sourced from TMR Livestock in Upperville, Virginia. Served with lettuce and tomato.

## The Rustic Burger\*

13.5

8 oz. wood grilled burger with lettuce and tomato.

## Dave's Border Burger\*

8 oz. wood grilled burger, Blackening seasoning, pepper jack, avocado, pico de gallo, jalapenos.

Add ons \$1 - swiss, cheddar, blue cheese, pepper jack, provolone, roasted red peppers, caramelized onions, mushrooms, applewood smoked bacon.

\*This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodbourne Illness