

# 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 13

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

### Grilled Wings 13

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 11

Mixed greens, cukes, cheddar, tomatoes. Add shrimp 15 Add salmon\* 17

### Caesar Salad 11

Romaine, shredded parmesan, Caesar dressing. Add shrimp 15 Add salmon\* 17

### Greek Salad 11

Mixed greens, cukes, red onions, tomato, olives, banana peppers, feta, Greek dressing. Add shrimp 15 Add salmon\* 17

## Main Fare

### Salmon\* 20

Wood grilled, redskin mashed potatoes, veggie du jour.

## Pizzas

### Build Your own Gluten Free Pizza 14

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

**Toppings:** \$1 each topping - Extra cheese, red onions, spinach, mushrooms, green peppers, roasted red peppers, asparagus, applewood smoked bacon.  
\$2 each topping - Pepperoni, andouille, chicken.  
\$4 each topping - Crab, shrimp

## 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 13.5

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

### Turkey Club with Avocado 14.5

Lettuce, tomato, applewood smoked bacon, aioli.

### Ahi Tuna Sandwich 15.5

Lettuce, tomato, wasabi mayo on the side.

### The Farm Fresh Burger\* 15.5

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\* 12.5

8 oz. wood grilled burger with lettuce and tomato.

### Dave's Border Burger\* 15.5

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 Foodborne Illness