



Brasserie Provençale.

Gluten-Free Menu

Appetizers

Pistou Soup	12
Chestnut Celeriac Soup	12
Acacia Honey Sautéed Shrimp Salad:	19
<i>Celeriac, Fava Bean, Kalamata Olive, Granny Smith Apple, Quinoa, Mixed Greens, Grilled Cranberry Pecan Sourdough, Lime Extra Virgin Olive Oil</i>	
Caramelized Pear and Organic Chicken Salad:	18
<i>Caramelized Pear with Grilled Local Organic Springer Mountain Farm Chicken, Blue Cheese, Raisins, Walnuts, Balsamic Vinaigrette</i>	
Grilled Medium Rare Tuna Niçoise Salad*:	19
<i>Roasted Tomatoes, Mache, Kalamata Dust, Peruvian Potatoes, Boquerones, Haricot Vert, Organic Poached Egg,</i>	
Yellowfin Tuna Tartar:	19
<i>Roasted Olives Dust, Cucumber, Dijon Mustard, Capers, Cornichon, Sundried Tomato Aioli, Mache,</i>	

Entrées

Grilled Shrimp & Vitality Salad:	28
<i>Arugula, Spinach, Spring Mix, Red Pepper, Cucumber, Cherry Tomato, Asparagus, Boiled Egg, Fresh Mozzarella, Avocado, Toasted Pecans, Maple Mustard Dressing</i>	
Quinoa Risotto:	17/28
<i>Grilled Asparagus, Seasonal Mushrooms, Pistachio Emulsion, Parmesan Cheese Cream</i>	
Moules Frites Provençal:	21
<i>Bouillabaise Jus, Basil Aioli</i>	
Pan Seared George Bank Scallops*:	21/28
<i>Strip Clams, Roasted Rosemary Potimarron Pureé, Extra Virgin Olive Oil, Mache, White Been Tapenade</i>	

Pan Seared George Bank Cod:	29
<i>Socca Nicoise, Sautéed Porcini, Grilled Squash, Walnut Pistou, Aged Goat Cheese, Lemon Zest Bouillabaise Jus, Lime Thyme Aioli</i>	

Below Served with Asparagus, Roasted Thyme Potatoes

Grilled Shrimp	33
Rosemary Grilled Lamb Chops	33
Grilled Brandt Bavette Steak* (8 oz.)	29
New York Strip Steak* (12 oz.)	39
Bone In Rib Eye* (16 oz.)	44
Grilled Tenderloin * (8 oz.)	42



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