

# THE BEARDSLEE PUBLIC HOUSE

## GLUTEN FREE MENU

If you have specific dietary requirements, preferences, or a food allergy, please speak to the manager, chef, or your server. We care about our guests and want to address your needs to ensure you have an excellent and safe dining experience. We have compiled a comprehensive list of menu options for our guests with gluten sensitivities. Please note some items may not be available at all times.

The Beardslee Public House has taken the necessary precautions to ensure that the following menu items and their preparations are free of elements that might cause a reaction for those with gluten sensitivity. Some menu items have been modified for gluten free diets.

Ask your server for gluten free options on our lunch and dinner specials sheets.

### STARTERS

<b>BEER NUTS - HOUSE MADE, SWEET-N-SALTY OR SWEET-N-SPICY</b>	<b>7</b>
<b>PICKLED VEGETABLES - ASSORTED HOUSE PICKLED VEGETABLES</b>	<b>8.5</b>
<b>GRILLED KAL-BI PORK MEAT CANDY - MADE WITH GF SOY SAUCE</b>	<b>10.5</b>
<b>ROASTED VEGETABLE SPREAD - SERVED WITH GF FLATBREAD</b>	<b>12</b>
<b>CHARCUTERIE PLATTER - SERVED WITH GF FLATBREAD</b>	<b>23.5</b>
<b>SAUSAGE SAMPLER - PICK TWO</b>	<b>15.5</b>
<b>1/3 POUND SAUSAGES, SERVED WITH STONE GROUND MUSTARD &amp; PICKLED RED ONIONS</b>	

### SALADS

<b>BUTTERMILK BIBB SALAD</b>	<b>12</b>
<b>BLUE CHEESE, BACON, RADISH, PECAN, CHERRY TOMATO, BUTTERMILK DRESSING</b>	
<b>GREEK QUINOA SALAD</b>	<b>10</b>
<b>CUCUMBER, BELL PEPPERS, RED ONION, KALAMATA OLIVE, TOMATO, ARTICHOKE, PEPPERONCINI, OREGANO-LEMON-RED WINE VINAIGRETTE</b>	
<b>CHOP CHOP SALAD</b>	<b>15</b>
<b>ROMAINE, BASIL, SALAMI, GRILLED-CHILLED CHICKEN, CHICK PEAS, ARTICHOKE, TOMATO, OLIVES, MOZZARELLA, ITALIAN PARMIGIANINO VINAIGRETTE</b>	
<b>FARM FRESH GREEN SALAD</b>	<b>9</b>
<b>ROMAINE, GREEN LEAF, BABY GREENS, CARROT, RED ONION, &amp; TOMATO, CHOICE OF DRESSING</b>	

### BURGERS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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<b>PRIME BEEF BURGER 1/3 POUND*</b>	<b>15.5</b>
<b>DOUBLE PATTY*</b>	<b>19.5</b>
<b>MANINI'S GF HAMBURGER BUN, LETTUCE, TOMATO, BEARDSLEE BURGER SPREAD</b>	
<b>AMERICAN WAGYU 1/2 POUND*</b>	<b>19.5</b>
<b>MANINI'S GF HAMBURGER BUN, LETTUCE, TOMATO, BEARDSLEE BURGER SPREAD</b>	
<b>FIRE-GRILLED FRESH NW CHICKEN SANDWICH</b>	<b>15.5</b>
<b>MANINI'S GF HAMBURGER BUN, LETTUCE, TOMATO, HERB AIOLI</b>	
<b>HOUSE MADE VEGGIE BURGER</b>	<b>15.5</b>
<b>MANINI'S GF HAMBURGER BUN, BLACK EYED PEAS, KALE, SWEET POTATO, QUINOA, CORN FLOUR, LETTUCE, TOMATO, HERB AIOLI</b>	
<b>ADD CHEESE AMERICAN, CHEDDAR, FONTINA OR BLUE</b>	<b>1</b>
<b>ADD BACON, EGG*, OR SAUTÉED MUSHROOMS</b>	<b>2</b>

## SAUSAGES

<b>BRATWURST - PORK &amp; VEAL SAUSAGE, HOUSE CURED SAUERKRAUT, STONE GROUND MUSTARD</b>	<b>15</b>
<b>SPICY SEATTLE - SPICED PORK SAUSAGE, CREAM CHEESE, CARAMELIZED</b>	<b>15</b>
<b>HOT LINK - BEEF &amp; PORK SAUSAGE, WHOLE GRAIN MUSTARD, PEPPERONCINI</b>	<b>15</b>
<b>GARLIC CHICKEN &amp; PORK *PORK SAUSAGE, GRILLED SWEET PEPPERS &amp; ONIONS, HERB AIOLI</b>	<b>15</b>

## PIZZAS

**ALL GLUTEN FREE PIZZAS ARE MADE WITH A CRISPY GLUTEN FREE CRUST**

<b>CHEESE - DI'NAPOLI TOMATO, FONTINA, MOZZARELLA, &amp; PARMIGIANO</b>	<b>15.5</b>
<b>PEPPERONI - DI'NAPOLI TOMATO, SPICY PEPPERONI, MOZZARELLA, &amp; PARMIGIANO</b>	<b>16.5</b>
<b>COPPA, ROCKET, &amp; PARMIGIANO - COPPACOLLA, CHERRY TOMATO, ARUGULA, MOZZARELLA, REGGIANO PARMIGIANO, PECORINO ROMANO</b>	<b>17.5</b>
<b>PESTO GRILLED VEGETABLE &amp; CHEVRE - GARLIC OLIVE OIL, RICH GOAT CHEESE, PESTO MARINATED GRILLED ZUCCHINI, EGGPLANT &amp; PORTABELLA MUSHROOMS, BALSAMIC</b>	<b>17</b>
<b>ITALIAN SAUSAGE, ZUCCHINI &amp; CHEVRE - SPICY ITALIAN SAUSAGE, ZUCCHINI, ROASTED GARLIC, SPINACH, FONTINA, PECORINO ROMANO, CHEVRE &amp; EVOO</b>	<b>17.5</b>
<b>CHARCUTERIE - ROMA TOMATO, ITALIAN SAUSAGE, SALAMI, COPPACOLLA, PROSCIUTTO, SPECK, ROASTED PEPPERS, PARMIGIANO, EVOO</b>	<b>20</b>

## DESSERTS

<b>BOURBON-BUTTERSCOTCH CRÈME BRULÉ</b>	<b>9</b>
<b>OLYMPIC MOUNTAIN SORBET &amp; ICE CREAM - SCOOP</b>	<b>3</b>

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