

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.

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 specials Menu

Starters

Beer Nuts - house made, sweet-n-salty or sweet-n-spicy 7

Pickled Vegetables - assorted house pickled vegetables 8.5

Grilled Kal-Bi Pork Meat Candy - made with GF soy sauce 10.5

Sausage Sampler – Taster size of all four of our house made sausages, stout infused whole grain mustard, & pickled onions 16.5

Soups & Salads

Tomato Basil Soup 7/11
Creamy Tomato Soup, Basil Cream

Texas Steak Chili 8/12.5
All Meat Chili, Beef & Pork simmered with Five Chili's, Onion, Tomato, Cheddar Cheese, Tortilla Strips, Fresh Salsa

Pear, Chevre & Pecan Salad 11.5
Crisp Greens, Baby Spinach, Fresh Pear, Red Onion, Goat Cheese, Candied Pecans, Maple-Balsamic Vinaigrette

Chop Chop Salad 16.5
Romaine, basil, salami, grilled-chilled chicken, chick peas, artichoke, tomato, Olives, Mozzarella, Italian Parmigianino vinaigrette

Romaine Heart Caesar Salad 10.5
Add to any Salad... Smoked Coho Sockeye Filet 10, Grilled Chicken 4

STEAK FRITES*

House cut fries, roasted garlic aioli

8 oz. Top Sirloin, Red Wine Marinade 23 / 7 oz. Filet, Truffle Butter 28

12oz Cowboy Ribeye, BBQ rub, BBQ Steak Sauce 35

(add blue cheese 1, mushrooms 2)

LEMON GRASS SALMON* 24

Lemon Grass Crusted Fresh Wild Coho Salmon, Sushi Rice, Pickle Slaw, Coconut Curry

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

10.11.2018

Burgers & Sandwiches

All GF burgers and Sandwiches Made with Mannini's Gluten Free Hamburger Buns

Prime Beef Burger 1/3 Pound* 16

Double Patty* 19.5

Manini's GF hamburger bun, lettuce, tomato, Beardslee burger spread

American Wagyu 1/2 Pound* 20

Manini's GF hamburger bun, lettuce, tomato, Beardslee burger spread

Fire-Grilled Fresh NW Chicken Sandwich 17

Manini's GF hamburger bun, lettuce, tomato, herb aioli

Applewood Smoked Salmon Sandwich* 19.5

Wild Coho filet, brined & smoked over applewood, pickled red onion, preserved lemon tartar, Frisee, tomato

House Made Veggie Burger 16

Manini's GF hamburger bun, black eyed peas, kale, sweet potato, quinoa, corn flour, lettuce, tomato, herb aioli

Add Cheese American, Cheddar, Fontina or Blue 1

Add Bacon, Egg*, or Sautéed Mushrooms 2

Sausages 15.5

Bratwurst - Pork & veal sausage, house cured sauerkraut, stone ground mustard

Spicy Seattle - spiced pork sausage, cream cheese, caramelized

Garlic Chicken & Pork - Pork sausage, grilled sweet peppers & onions, herb aioli

Pizzas

All Gluten Free Pizzas are made with a Crispy Gluten Free Crust

Pepperoni 17.5

Di'Napoli Tomato, Spicy Pepperoni, mozzarella, & Parmigiano

Coppa, Rocket and Parmigiano 18.5

House Cured Coppacolla, Arugula, Cherry Tomato, Fresh Mozzarella, Reggiano Parmigiano, Pecorino Romano

The Golden Chantrelle 18.5

Chanterelle, Cremini, Portabella, Porcini, Fontina, Pecorino Romano, Herbs

Charcuterie 21

Roma Tomato, Italian sausage, salami, coppacolla, prosciutto, Speck, Roasted Peppers, Parmigiano, EVOO

Desserts

Crème Brule Trio- Vanilla Bean, Chocolate, Bourbon-Butterscotch 10

Olympic Mountain Sorbet or Ice Cream 3

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