



Gluten-Free Menu

***Please keep in mind that any items on this menu that are prepared without gluten products are made in a kitchen that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free. PLEASE MENTION YOU ARE GLUTEN-FREE WHEN ORDERING.*

Appetizers

GLUTEN-FREE CHEESE PLATE | \$13

Artisan cheeses, meats and fresh fruits served with a gluten-free roll

GLUTEN-FREE HUMMUS & CRUDITÉ | \$9

Roasted red pepper hummus served with carrots, celery, cucumbers and house-made tortilla chips

CHILLED EDAMAME | \$5

Chilled edamame topped with smoked spices, kosher salt, and toasted sesame oil

BMB NACHOS | \$10

House-made tortilla chips topped with our pepper jack nacho cheese, black bean and corn salsa, salsa roja, sour cream, and jalapenos

CHILLED SPINACH & ARTICHOKE DIP | \$9

Chopped artichokes, cream cheese, Romano cheese, sour cream, spinach, and sun-dried tomatoes served chilled with house-made tortilla chips

Salads

GLUTEN-FREE CAESAR | \$5 SM / \$8 LG

Crisp romaine lettuce, Caesar dressing and aged Parmesan cheese

GLUTEN-FREE HOUSE | \$5 SM / \$8 LG

Fresh mixed greens topped with shredded carrots, Roma tomatoes, red onions and aged Parmesan

CAPRESE SALAD | \$12

Fresh buffalo mozzarella paired with vine-ripened tomatoes, Bermuda onion marmalade, extra virgin olive oil, fresh basil, and balsamic reduction

KALE POWER SALAD | \$13

Shredded kale, shaved Brussels sprouts, shaved red onions, striped beets, shredded carrots, avocado, crumbled blue cheese, edamame, toasted pumpkin seeds and red wine vinaigrette marinated blueberries

Add grilled tofu from Twin Oaks - \$4

Add organic grilled chicken breast - \$5

Choice of dressings:

Bleu Cheese, Honey Mustard, Ranch, Chipotle Ranch, Caesar and Balsamic Vinaigrette

Sandwiches

Please specify GLUTEN-FREE bun when ordering.

All sandwiches are served with choice of Potato Salad, Cole Slaw, or Side Salad.

GLUTEN-FREE 'REUBEN' | \$14

Shaved corned beef, aged Swiss cheese, sauerkraut and Russian dressing served on a gluten-free roll

**Twin Oaks Tofu Available by Request*

GLUTEN-FREE SKYLINE TURKEY CLUB | \$12

All natural sliced turkey breast topped with provolone cheese, crispy bacon, mixed greens, tomato, and chipotle ranch served on a gluten-free roll

GLUTEN-FREE GRILLED CHICKEN SANDWICH | \$15

Shenandoah Valley Organic chicken breast on toasted gluten-free roll with Swiss cheese, bacon, baby spinach, tomato, and honey mustard

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Burgers

Please specify GLUTEN-FREE bun when ordering.

All burgers are served with choice of Potato Salad, Cole Slaw, or Side Salad.

CHOICE OF CHEESE: AMERICAN, CHEDDAR, PROVOLONE, PEPPER JACK OR SWISS

GLUTEN-FREE CHEESEBURGER | \$14

7oz ground chuck burger served medium-well with your choice of cheese on a gluten-free roll and topped with fresh greens, tomatoes, red onion and our special basil mayo

GLUTEN-FREE A.M. FOG MUSHROOM & SWISS BURGER | \$15

7oz ground chuck burger served medium-well on a gluten-free roll, topped with caramelized onions, basil mayo, Swiss cheese and shiitake & oyster mushrooms from A.M. Fog (Nelson Co.)

GLUTEN-FREE SPICY THAI BURGER | \$15

7oz ground chuck burger served medium well on a gluten-free roll and topped with a dry-rub Thai spice, house-made sweet chili sauce, marinated cucumbers and Asian Napa slaw. Add cheese \$.50

Pizzas

Please specify GLUTEN-FREE crust when ordering.

Each gluten-free pizza is 10" (Serves 1) and comes with a House Salad and your choice of dressing.

CILANTRO VEGGIE | \$14

Cilantro pesto sauce, zucchini, squash, roasted mushrooms, caramelized red onions, goat cheese, mozzarella and fresh cilantro

LOCAL SAUSAGE | \$14

Spicy sausage from Double H Farms (Nelson Co.) with red & green bell peppers, mushrooms, mozzarella and marinara

MARGHERITA | \$14

Roma tomatoes, fresh and shredded mozzarella, minced garlic and fresh basil on marinara

GREEK GARDEN | \$14

Grilled eggplant, artichoke hearts, black olives, red onions, tomato, basil, parsley, feta cheese, marinara and mozzarella. (Add Local Sausage or Organic Grilled Chicken Breast for \$4)

CHEDDAR BURGER | \$14

Seasoned ground beef, roasted tomatoes, red onions, aged cheddar cheese, mozzarella, and marinara finished with shredded lettuce, chopped dill pickle, and yellow mustard

THE REAL DEAL | \$14

Local spicy sausage, pepperoni, salami, banana peppers, black olives, spinach, mozzarella and marinara

Desserts

Please ask your server about today's gluten-free dessert selections.