

VILLAGE TAVERN®

Scratch Kitchen • Craft Bar™

GLUTEN FREE MENU

APPETIZERS

PIMIENTO CHEESE DEVILED EGGS Southern-style with our signature Tavern applewood-smoked bacon 10.75

APPETIZER SALADS

THE TAVERN SALAD mixed greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette 7.95

GARDEN mixed greens, egg, cucumbers, carrots, tomatoes, choice of dressing (without croutons) 6.45

NEW BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction (without crispy shallots) 9.50

KALE AND ORGANIC QUINOA✓ grape tomatoes, fresh mango, Tavern Vinaigrette (without crispy shallots) 9.50

SPINACH bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing (without apple walnut muffin) 8.50

Dressings made in house daily: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Poppy Seed, Thousand Island, Ranch

LARGE SALADS

GARDEN mixed greens, egg, cucumbers, carrots, tomatoes, choice of dressing (without croutons) 8.75
Add Grilled Chicken 5.50

GRILLED CHICKEN SPINACH bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken (without apple walnut muffin) 15.50

GLUTEN-FREE PIZZAS

MARGHERITA✓ fresh mozzarella, San Marzano tomatoes, fresh basil 10.95

BARBECUE CHICKEN bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 11.95

TAVERN (without Pepperoni) tomato sauce, mushrooms, green peppers, hamburger, onions, mozzarella 11.95

BUNLESS BURGERS AND SANDWICHES

Certified Angus Beef® Natural ground chuck served with a choice of one Gluten Free side item.

TAVERN BURGER* The "All American". Leaf lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 12.95

SANTA FE BURGER* homemade guacamole, chopped jalapenos, shaved red onions, pepper jack, chipotle aioli 13.50

CHEESEBURGER* choice of American, Cheddar, Blue, mozzarella, Swiss or Pepper Jack 12.95
With Applewood-Smoke Bacon 13.95

COWBOY BURGER* applewood-smoked bacon, caramelized onions, barbecue sauce, Cheddar 13.95

CHICKEN CLUB grilled chicken, classic Virginia cured ham, our signature Tavern applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise 12.95

CHICKEN BACON CHEDDAR GRILL fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise 12.95

CLASSIC REUBEN prime corned beef brisket, Swiss cheese, sauerkraut, Thousand Island 13.25

Certified Angus Beef® Natural is lean ground chuck at its best! Hormone and Antibiotic free.
Raised by farmers and ranchers dedicated to producing the best beef naturally.

FISH

HEMINGWAY pan-seared, fresh tilapia, white wine, lemon, tomatoes, capers, Parmesan, served over gluten-free pasta 18.95

NEW HEMINGWAY FLORENTINE* pan-seared, fresh tilapia, white wine, lemon, tomatoes, capers, Parmesan, served over sautéed spinach 18.95

GRILLED SALMON* fresh Atlantic salmon served with choice of two sides 23.50

STEAKS

The Village Tavern is proud to serve the *Certified Angus Beef®* Brand. With uncompromising standards, *Certified Angus Beef®* is world renowned for its quality, superior flavor and network of farmers from across the Nation. Each steak is hand cut and aged for exceptional tenderness and taste. Enjoy the Great American Steak!

Served with your choice of two sides

FILET MIGNON* 8 oz. 28.75 / 10 oz. 30.75

RIBEYE* 14 oz. 28.95



TAVERN SPECIALTIES

SPAGHETTI SQUASH AND ZUCCHINI✓ cauliflower, broccoli, peppers, pine nuts, Parmesan, plum tomato sauce 14.75

SOUTHERN SHRIMP AND GRITS applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 19.25

Appetizer Salads with Entrée purchase: Garden 5.20; Tavern 6.70; Spinach Salad 7.25; Kale and Quinoa or Beet 8.25

SIDES *Sautéed in Extra Virgin Olive Oil* Green Beans, Spinach, Asparagus, Garlic Mashed Potatoes 3.50 Loaded Baked Potato 4.95

DESSERTS Raspberry Sorbet 4.50 Fresh Berries 4.50

****This menu and the information on it, is provided by Village Tavern, in cooperation with the Gluten Intolerance Group (GIG), as service to our guests. Village Tavern and GIG assume no responsibility for its use and information which has not been verified by Village Tavern. Guests are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.*

PRODUCTS CONTAINING GLUTEN ARE PREPARED IN OUR KITCHENS.

✓ Vegetarian

Food Allergies? Alert Server!

GF Charlotte 9-17

*Some menu items contain (or may contain) raw or undercooked product.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.