



**WATERWORKS**  
FOOD & DRINK

# GLUTEN FREE MENU

\*We are not a gluten-free restaurant, if you are celiac or highly sensitive, you must advise the person taking your order and we will do our best to accommodate.\*

## SALADS & SOUPS

**CAESAR SALAD** 11  
little gem. shaved parmesan.  
**Add Anchovies +2**

**SHAVED SALAD** 12 (VG)  
Tuscan greens. root vegetables. Bayley Hazen blue cheese. granny smith apple. cider mustard vinaigrette.

**TOMATO CHEDDAR BISQUE** 8 (VG)  
garlic oil. chives.

**ARUGULA SALAD** 11 (VG)  
pears. walnuts. VT goat cheese. lemon-maple vinaigrette.

**MARIA'S POWER BOWL** 13 (V)  
kale. quinoa. shredded carrots. beets. dried cranberries. sesame peanut dressing.  
**Add Goat Cheese +2**

ADD CHICKEN 5 / SALMON 10 / LOBSTER SALAD 12

## SHARED PLATES

**TUNA POKE** 13  
cucumber. chive cream cheese. chili sauce. potato chips.

**GARLIC HUMMUS** 10 (VG)  
haricot vert. gluten free bread. sumac.

**MEXICAN STREET CORN DIP** 11 (VG)  
charred corn. queso fresco. guajillo powder. potato chips.

## FLATBREADS

PLEASE BE AWARE FLATBREADS ARE COOKED IN THE SAME OVEN AS OUR REGULAR FLATBREADS

**MARGHERITA** 16 (VG)  
pomodoro sauce. basil. Maplebrook Farm mozzarella. gluten free pizza crust.

**TRUFFLED CHEESE & MUSHROOM** 20 (VG)  
pecorino di moliterno al tartufo. fines herbes. honey. gluten free pizza crust

**PEPPERONI** 17  
pomodoro sauce. VT Smoke & Cure pepperoni. Maplebrook Farm mozzarella. gluten free pizza crust.

**ARTICHOKE FLATBREAD** 20 (VG)  
grilled artichokes. roasted garlic. roasted red peppers. capers. gluten free pizza crust.

## MAINS

\*add anchovies to any flatbread +2

**THE BURGER** 17  
double patty. B n B pickles. dijonnaise. American cheese. onions. gluten free bun. green salad.

**FILET MIGNON** 35  
8oz filet. red whipped potatoes. asparagus. red wine jus. crumbled blue cheese.

**SINGLE PATTY** 14  
**Add Bacon +2**

**SESAME AHI TUNA** 25 (GF)  
coconut rice cake. cucumber-arugula salad. mango-guajillo vinaigrette. sesame seeds. honey-wasabi glaze.

**PAN ROASTED ATLANTIC SALMON** 25  
parsnip & kale salad. baby potatoes. dill yogurt. beet vinaigrette.

**ROASTED ORGANIC HALF CHICKEN** 24  
carrot ginger puree. charred pineapple salsa. yukon whipped potatoes. garlic green beans.

**WATERWORKS STEAK FRITES** 26  
10oz certified angus beef steak. green salad. onion river steak sauce.

**PAN ROASTED SCALLOPS** 32  
brussels sprouts. curried honey yogurt. green apple reduction. shaved root vegetable salad.

## SIDES 5

**Garlicky Green Beans** (GF) (V)  
**Cider Mustard Brussels Sprouts** (GF) (V)

**Mixed Olives** (V)  
**Side Salad** (V)  
**Asparagus** (VG)

It is your responsibility to notify us of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2% service charge will be added to your bill in recognition of the kitchen's part in creating your dining experience. This is not intended to subsidize hourly wages. Please add gratuity as you feel appropriate.

No more than 6 separate payments per table. A suggested 20% gratuity will be added to parties of 6 or more and split checks.