

GLUTEN FREE MENU

S A L A D S & S O U P S

Caesar Salad <i>little gem / shaved parmesan</i> Add Anchovies +2	[11]	Arugula Salad (VG) <i>pears / walnuts / VT goat cheese / lemon-maple vinaigrette</i>	[11]
Green Salad (VG) <i>tuscan greens / blue cheese / red wine vinaigrette</i>	[8]	Burrata Salad (VG) <i>Maplebrook Farms Burrata / white peach vinaigrette / mint gremolata / arugula / gluten free crostini</i> Add Shaved Prosciutto +4	[16]

ADD CHICKEN \$5 / SALMON \$10 / 7OZ HANGER STEAK \$15

T O S H A R E

Waterworks Picnic <i>cured & smoked meats / VT mozzarella / olives / artichokes / pickled vegetables / gluten free bread</i>	[17]	Garlic Hummus (VG) <i>haricot vert / gluten free bread / sumac</i>	[10]
Tuna Poke <i>cucumber / scallion / chive cream / chili sauce / potato chips</i>	[13]	Chatham Mussels <i>white wine / garlic / basil / cherry tomatoes / gluten free bread</i>	[16]
Mexican Street Corn Dip (VG) <i>charred corn / queso fresco / guajillo powder / potato chips</i>	[11]		

F L A T B R E A D S - PLEASE BE AWARE FLATBREADS ARE COOKED IN THE SAME OVEN AS OUR REGULAR FLATBREADS

Margherita (VG) <i>pomodoro sauce / basil / Maplebrook Farm mozzarella / gluten free pizza crust</i>	[15]	Truffled Cheese & Mushroom (VG) <i>pecorino moliterno al tartufo / fines herbes / honey / gluten free pizza crust</i>	[19]
Pepperoni <i>pomodoro sauce / pepperoni / Maplebrook Farm mozzarella / gluten free pizza crust</i>	[16]	White Clam Pie <i>oregano / garlic / charred lemon / chili flakes / gluten free pizza crust</i>	[19]

M A I N S

The Burger <i>double patty / B n B pickles / dijonnaise / american cheese / onions / gluten free bun / green salad</i>	[17]	Filet Mignon <i>8 oz / red whipped potatoes / asparagus / red wine jus / crumbled blue cheese</i>	[35]
Single Patty Add Bacon +2	[14]	Pan Roasted Scallops <i>corn puree / heirloom tomatoes / baby green beans / rhubarb vinaigrette / parmesan</i>	[32]
Pan Roasted Atlantic Salmon <i>parsnip & kale salad / baby potatoes / dill yogurt / beet vinaigrette</i>	[25]	Line Caught Atlantic Swordfish <i>avocado succotash / basil citronette</i>	[27]
Waterworks Hanger Steak <i>certified angus beef hanger steak / green salad</i>	[25]	Roasted Organic Half Chicken <i>bacon & horseradish potato salad / ginger-scallion vinaigrette / shaved veggies</i>	[24]

S I D E S [5]

Garlicky Green Beans	Mixed Olives Side Salad
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D E S S E R T S

Chocolate Mousse <i>sweet cream / chocolate espresso beans / freshberries</i>	[9]
Flourless German Chocolate Cake <i>coconut pecan custard</i>	[9]
SoCo Ice Cream <i>vanilla bean / dirty chocolate / salted caramel / mint chip / coffee / raspberry sorbet</i>	[4.5]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

It is your responsibility to notify us of any allergies. 2% service charge will be added to your bill in recognition of the kitchen's part in creating your dining experience. 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.