THE GF MENU

GREEK POTATO SALAD

Roasted dijon + garlic potatoes, red onion, oven dried tomatoes, tofu feta, arugula, oregano

SGT. PEPPERONI PIZZA

San Marzano tomato sauce, Beyond pepperoni, hot hunnie, arugula, parmesan + pizza spice on a GF crust

MINI WARMED BROWNIE

Double chocolate fudge brownie, vanilla bean ice cream, fudge sauce

Optional: Add 1oz house-made Baileys

$45

PAIRINGS

wine | Musette Frizzzante, Winemaker's CUT

beer | Breakthru Pilsner, Category 12

house cocktail | Honeybee Shiver

DRINKS NOT INCLUDED IN MENU PRICE