



## Gluten-Free Menu

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**MIXED NUTS # | 8**

Garlic & Paprika Rub

**MARINATED OLIVES | 8**

Picholine, Castelvetrano, Kalamata, Citrus & Herbs

**TRUFFLE FRIES ~ | 12**

Truffle Aioli, Parmesan, Oregano

**FOXCROFT SALAD # | 12**

Baby Greens, Cilantro, Parsley, Orange Slices, Shaved Red Onions, Manchego, Whole Grain Mustard Vinaigrette

**BABY MOZZARELLA | 16**

Chili Garlic Marinade, Parsley, Cherry Tomatoes, Olive Oil

**SHRIMP COCKTAIL | 19**

Old Bay Poached Shrimp, Foxcroft Cocktail Sauce, Lemon

**ROASTED SALMON \* | 30**

Tomato, Crème Fraîche Sauce, Sauteed Spinach, Toasted Pine Nuts

**GRILLED ORGANIC HALF CHICKEN | 32**

Smashed Fingerlings, Asparagus, Dill Citrus Yogurt Sauce



# Gluten-Free With Alterations Menu

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## **HOUSE-MADE RICOTTA | 16**

Lemon Zest, Olive Oil, Herbs, Fresh Cracked Pepper, Crostini  
*Served with Gluten-free Crackers or Veggies*

## **CHEESE & CHARCUTERIE | Small 17 | Large 28**

Selection of Artisanal Meats & Cheeses, Mustard, Pickles, House-Made Jam, Cornichons & Caper Berries, Lavash  
*Served with Gluten-free Crackers or Veggies*

## **CAESAR SALAD | 12**

Little Gem Lettuce, House-Made Caesar Dressing, Parmesan, Breadcrumbs  
*No Breadcrumbs*

## **LAMB SLIDERS \* | 16**

Harissa, Cucumber, Herbed Goat Cheese  
*No Bun*

## **HOUSE-GROUND BURGER \* | 18**

Ground Certified Angus Beef, Greens, Tomato, Grilled Onion, Truffle Aioli, Choice of Blue Cheese or Cheddar  
*No Bun*

## **GARLIC SHRIMP | 29**

Smoked Paprika, Olive Oil, Fresh Oregano, Grilled Bread  
*Served with Gluten-free Crackers*

## **ROASTED BRUSSELS SPROUTS # | 14**

Roasted Butternut, Red Onions, Cashews  
*No Soy Glaze*

## **NY STRIP STEAK \* | 39**

Lyonnais Potatoes, Brandy Peppercorn Sauce  
*No Brandy Peppercorn Sauce*



## Dairy-Free Menu

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### **MIXED NUTS # | 8**

Garlic & Paprika Rub

### **MARINATED OLIVES | 8**

Picholine, Castelvetrano, Kalamata, Citrus & Herbs

### **ROASTED BRUSSELS SPROUTS # | 14**

Chili Soy Glaze, Roasted Butternut, Red Onions, Cashews

### **SHRIMP COCKTAIL | 19**

Old Bay Poached Shrimp, Foxcroft Cocktail Sauce, Lemon



# Dairy-Free With Alterations Menu

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## **CHARCUTERIE | Small 17 | Large 28**

Selection of Artisanal Meats & Cheeses, Mustard, Pickles, House-Made Jam, Cornichons & Caper Berries, Lavash  
*Meat Only*

## **FOX CROFT SALAD | 12**

Baby Greens, Cilantro, Parsley, Orange Slices, Shaved Red Onions, Manchego, Whole Grain Mustard Vinaigrette  
*No Cheese*

## **TRUFFLE FRIES~ | 12**

Truffle Aioli, Oregano  
*No Cheese*

## **HOUSE-GROUND BURGER \* | 18**

Ground Certified Angus Beef, Greens, Tomato, Grilled Onion, Truffle Aioli  
*No Cheese, No Bun*

## **LAMB SLIDERS \* | 16**

Harissa, Cucumber, Herbed Goat Cheese  
*No Bun, No cheese*

## **MUSSELS BUCATINI | 23**

White Wine Mussels, Coal Roasted Red Peppers, Lemon Juice  
*No Butter*

## **ROASTED SALMON \* | 30**

Tomato, Crème Fraiche Sauce, Sauteed Spinach Toasted Pine Nuts  
*No Crème Fraiche*

## **GARLIC SHRIMP | 29**

Smoked Paprika, Olive Oil, Fresh Oregano, Grilled Bread  
*No Butter*

## **NY STRIP STEAK \* | 39**

Lyonnais Potatoes, Brandy Peppercorn Sauce  
*No Brandy Peppercorn Sauce*

## **GRILLED ORGANIC HALF CHICKEN | 32**

Smashed Fingerlings, Asparagus, Dill Citrus Yogurt Sauce  
*No Yogurt Sauce*

## **RIGATONI | 25**

House-Made Pork Sausage, Tomato Cream, Tarragon, Breadcrumbs  
*Sub House Red Sauce*

*# these items may contain nuts , \* these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## Vegetarian Menu

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### **MIXED NUTS # | 8**

Garlic & Paprika Rub

### **MARINATED OLIVES | 8**

Picholine, Castelvetrano, Kalamata, Citrus & Herbs

### **HOUSE-MADE RICOTTA | 16**

Lemon Zest, Olive Oil, Herbs, Fresh Cracked Pepper, Crostini

### **FOXCROFT SALAD | 12**

Baby Greens, Cilantro, Parsley, Orange Slices, Shaved Red Onions, Manchego, Whole Grain Mustard Vinaigrette

### **BABY MOZZERELLA | 16**

Chili Garlic Marinade, Parsley, Cherry Tomatoes, Olive Oil

### **TRUFFLE FRIES | 12**

Truffle Aioli, Parmesan, Oregano

### **ROASTED BRUSSELS SPROUTS # | 14**

Chili Soy Glaze, Roasted Butternut, Red Onions, Cashews

### **FOUR CHEESE FLATBREAD | 16**

Herbed Three Cheese Mix, Parmesan, Arugula, Pickled Onions

### **MUSHROOM CONCHIGLIETTE | 21**

Roasted Mushrooms, Caramelized Onions, Parmesan Cream, Fried Garlic



# **Vegetarian With Alterations Menu**

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## **CHEESE BOARD | Small 17 | Large 28**

Selection of Artisanal Meats & Cheeses, Mustard, Pickles, House-Made Jam, Cornichons & Caper Berries  
*No Meats*

## **PEAR & SERRANO FLATBREAD | 18**

Rosemary Honey, Mozzarella  
*No Serrano*

## **Rigatoni | 25**

Tomato Cream, Tarragon, Breadcrumbs  
*No House-Made Pork Sausage*



# Vegan Menu

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## **MIXED NUTS # | 8**

Garlic & Paprika Rub

## **MARINATED OLIVES | 8**

Picholine, Castelvetrano, Kalamata, Citrus & Herbs

## **ROASTED BRUSSELS SPROUTS # | 14**

Chili Soy Glaze, Roasted Butternut, Red Onions, Cashews



# Vegan With Alterations Menu

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## **TRUFFLE FRIES~ | 12**

Oregano

*No Cheese, No Aioli*

## **CIRTUS SALAD | 12**

Baby Greens, Cilantro, Parsley, Orange Slices, Shaved Red Onions,  
Manchego, Whole Grain Mustard Vinaigrette

*No Manchego*