



GLUTEN SENSITIVE MENU

What is the difference between Gluten Free and Gluten Sensitive?

Since we are a brewery and scratch kitchen, we have a unique set of circumstance. Because there is the possibility of grain dust permeating all corners of the building, we cannot guarantee any items to be Gluten Free only Gluten Sensitive. We do however take every precaution when cooking Gluten Sensitive dishes.

Thank you for your understanding! – WBC

GREETINGS AND SALUTATIONS

First Class Corn Tortilla Nachos

\$16

Shrimp Cocktail (4 pcs)

\$10

Potato Skins (4 pcs)

Bacon & Cheese or Chili & Cheese

\$12

Mozzarella & Tomato

\$11

Air Mail Wings (10 pcs)

Traditional / Oy Vey!

Cajun Wet / Cajun Dry

w/Crudité & Blue Cheese Dressing

\$14

Basket of Natural Cut Fries

Plain, Cajun, or Garlic

\$7

Canterbury Three Bean Chili

\$6

Bethel Vegan Bean Dip

Refried Beans | Tomatoes | Corn Salsa | Tortilla Chips | Crudité

\$9

LETTERS & TOMATOES

Dressing Choices: Tomato Balsamic Vinaigrette | Blue Cheese | Oil & Vinegar | Russian

Lebanon Greens

Field Greens | Tomatoes

Carrots | Purple Cabbage

Red Onion | Cucumbers

1/2 Size - \$7 Full Size - \$11

Taco Salad

Kale or Romaine

Spicy 3-Bean Vegetarian Chili

Tortilla Chips | Cheddar-Jack

Tomatoes | Cilantro Lime Creme

\$14

Cobb Salad

Grilled Chicken Breast

Field Greens | Crispy Bacon

Boiled Egg | Blue Cheese

\$14

Toppers:

5 oz. Sirloin - \$12

Grilled or Blackened: Chicken - \$5 | Salmon - \$12 | Tuna - \$12 | 4 Shrimp - \$9

SIDES

Carrots & Celery w/ Blue Cheese Dressing - \$3 | Baked Potato - \$3 | Coleslaw - \$3

Cape Cod Potato Chips - \$2 | Corn Tortilla Chips & Salsa - \$6

We Feature Gluten Sensitive Beers Ask Your Server!

Tito's Vodka Available for any Vodka Based Cocktails

All Pasta Dishes Can Be Made with Gluten Free Pasta – Ask Your Server!

CAULIFLOWER CRUST PERSONAL PIZZAS

☞ Cheshire Cheese

Italian 3 Cheese Blend
Rustic Marinara Sauce
\$12

Postmaster

Pepperoni | Onions
Rustic Marinara | Cheese
\$13

☞ S.M.O.G.

Spinach | Mushrooms | Onions
Garlic Oil | Cheese
\$13

Storrs Shrimp

Garlic Oil Base | Shrimp
Bacon | Tomato | Onion
Mozzarella
\$16

Savannah Peach

Garlic Oil Base
Prosciutto | Cilantro | Asiago
Char-Grilled Peaches
\$16

☞ Margherita

Garlic Oil Base
Fresh Mozzarella
Tomato | Fresh Basil
\$15

IN THE GRASS | GLUTEN FREE BUN

8 oz. Beef Burger or 6 oz. Grilled Chicken Breast

Served on a Bed of Lettuce w/ choice of 2 Toppings (some upcharges apply)

Served with Your Choice of Gluten Sensitive Sandwich Side \$14

\$16 on GF Bun

American	Swiss	Bacon +\$1	Lettuce & Tomato
Cheddar	Blue Cheese +\$1	Vegetarian Chili +\$1	Pickles
Smoked Provolone	Portabella Mushrooms	Red Onion	Jalapenos

MAIN STREET MAINS

Boston Steak

Garlic Rubbed 10 oz. Boston Steak Flame Grilled to Your Liking

Blue Cheese Crumbles | Wilted Spinach | Garlic Mashed

\$28

Somers Salmon

Fresh Atlantic Salmon Filet | Flame-Grilled Medium

Grilled Peaches | Prosciutto | Local Organic Greens | Garlic Mashed

\$24

Baked Haddock

Oven Baked Haddock with Lemon & Butter | Vegetable of the Day | Garlic Mashed

\$19

Shanghai Tuna Tacos

Asian 5 Spice Seared Rare Ahi Tuna Sliced into 3 Corn Tortillas

Pickled Onions | Arugula | Cilantro Lime Crème

\$14

Twin Flame-Grilled Chicken Breasts

Vegetable of the Day | Choice of Potato

\$18

Morris Mac & Cheese

Red Lentil or Chickpea Gluten Free Pasta | Rich & Creamy Cheese Sauce

Plain - \$15 Add Bacon or Grilled Chicken - \$19