

# 1640 HART HOUSE GLUTEN FREE MENU

## APPETIZERS

CHILLED SHRIMP served with both a traditional cocktail sauce and a horseradish crème fraiche \$15

ESCARGOTS sautéed and served with a grilled gluten free crostini, finished with a garlic parsley sauce \$15

ARTICHOKE GRATIN artichokes and cheeses baked and served with tortilla chips \$12

STEAMED MUSSELS with garlic, fennel, tomatoes, herbs, white wine and a gluten free crostini \$16

1640 MARGHERITA PIZZA gluten free crust with fresh tomatoes, buffalo mozzarella and fresh basil \$13

CAULIFLOWER PIZZA cauliflower, rice flour and cheese crust, brushed with balsamic, topped with roasted tomatoes, onions, basil broccolini and buffalo mozzarella \$15

NACHOS chips topped with salsa, sour cream, cheese, olives, jalapenos and scallions \$11 (add pulled pork \$15)

## SALADS and SOUP

### MIXED BABY GREENS \$11

served with Vermont goat cheese, pears and toasted walnuts  
finished with an apple cider vinaigrette

### ROASTED BEET SALAD \$12

mixed field greens, goat cheese crumbles and pecans, finished with a creamy  
tarragon vinaigrette and a balsamic drizzle

### THE WEDGE \$10

iceberg lettuce topped with blue cheese and apple smoked bacon

### \*HEARTS of ROMAINE CAESAR SALAD \$10

With Parmigiano-Reggiano

### NEW ENGLAND CLAM CHOWDER \$8

thin cream base with bacon, clams and potatoes

### BUTTERNUT SQUASH BISQUE \$8

fresh roasted butternut squash with warm spices, coconut milk,  
squash seeds, and cinnamon cream

## ITEMS BELOW ARE AVAILABLE FOR LUNCH AND WHEN DINING IN THE TAVERN

## SANDWICHES

(SERVED WITH OVEN BAKED CRINKLE CUT FRIES UPON REQUEST)

### \*HART HOUSE SIRLOIN BURGER \$16

10 oz. burger served with red onion, tomato,  
lettuce, fries and a pickle

### TURKEY BURGER \$15

served with roasted red peppers,  
jack cheese and chipotle mayo with fries

### FRESH HADDOCK FILET \$16

baked haddock served with red onion,  
tomato, lettuce, fries and a pickle

### PULLED PORK \$15

slow roasted and pulled  
served on a potato roll with, fries coleslaw

### THE QUEEN'S BURGER \$17

10 oz. burger topped with bacon jam, cheddar  
cheese, spicy mayo and fries

### GRILLED CHICKEN SANDWICH \$15

served with bacon, cheddar cheese, red onion,  
tomato, lettuce, fries and a pickle

## SALADS

### MIXED GREENS \$11

### THE WEDGE \$10

### ROASTED BEET SALAD \$12

### HEARTS of ROMAINE CAESAR SALAD \$10

### 1640 SALAD \$ 16

Grilled chicken, blue cheese, and apple smoked  
bacon tossed with baby greens and romaine served  
with a red wine dressing

### GREEK SALAD \$ 12

tomato, feta, cucumber, red onion, olives, peppers  
over greens with oregano lemon dressing

### ADD TO ANY SALAD:

ANCHOVIES...\$ 2

BUFFALO or GRILLED CHICKEN ... \$6

GRILLED SHRIMP...\$ 10

STEAK TIPS...\$ 9

PAN SEARED SALMON...\$ 10

OVEN ROASTED TURKEY... \$ 5

## GLUTEN FREE ENTREES

### \*PAN ROASTED SALMON with LOBSTER \$29

served with sticky rice and sautéed baby spinach

### BAKED HADDOCK \$25

### OR BAKED SCALLOPS \$27

topped with gluten free crumbs and served with roasted root vegetables and mashed red potatoes

### \*STEAK AU POIVRE \$30

grilled New York strip served with asparagus and mashed potatoes

### \*SESAME CRUSTED TUNA \$28

pan seared, served with baby greens and sticky rice

### \*NEW YORK STRIP \$30

served with mashed potatoes and asparagus

### HART HOUSE CHICKEN \$27

sautéed with artichokes, scallions, mushrooms and tomatoes, tossed with gluten free pasta finished with a white wine parmesan cream sauce

### \* HEALTHY SALMON AND PASTA \$26

Sautéed salmon with gluten free pasta tossed with lemon, shallots, garlic, chopped bruschetta tomatoes, and cracked black pepper, finished with a Pinot Grigio white wine sauce

### \*PORK PRIME RIB \$27

served with roasted fingerling potatoes and brussel sprouts, finished with a honey bourbon jus

### \*MIXED GRILL \$24

steak tips, house made sausage and BBQ baby back ribs served with mashed red potatoes and asparagus

### LOBSTER MAC and CHEESE \$24/without lobster (made with gluten free pasta)\$15

### \*GRILLED STEAK TIPS \$21

served with mashed potatoes and asparagus

### \*PAN SEARED SALMON \$27

served over mixed greens with sticky rice and a sesame soy vinaigrette

### SLOW ROASTED PORK \$22

served with spiced apple mashed potatoes and brussel sprouts, finished with an apple cider maple glaze

### SHRIMP AND SCALLOP SAUTÉ \$30

with gluten free pasta, fresh thyme and asparagus, finished with a sherry lobster sauce

### \*GRILLED TENDERLOIN of BEEF \$31

finished with gorgonzola cheese served with mashed red potatoes and asparagus

### SEAFOOD RISOTTO \$30

lobster, shrimp, and scallops cooked with rich risotto rice, cream, asiago cheese and fresh herbs served with asparagus

### ROASTED CHICKEN \$22

lemon and herb rubbed chicken served with mashed potato and asparagus, finished with natural pan juices

### BOLOGNESE \$19

a rich tomato, pork, veal and beef sauce with red wine over gluten free pasta with grated cheese

### \*ROAST PRIME RIB OF BEEF (Friday and Saturday night only)

Served with mashed red potatoes and vegetables English Cut \$29/Regular Cut \$32

### CHILDREN'S GLUTEN FREE SELECTIONS:

CHILDREN'S GLUTEN FREE PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE \$ 13

GRILLED CHEESE WITH OVEN CRINKLE CUT FRIES \$ 8

GLUTEN FREE PASTA WITH RED SAUCE OR BUTTER AND CHEESE \$ 9

**\*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

**\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**