

TAVERN ON SOUTH

GLUTEN FREE LUNCH MENU

STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips	8
BLACKENED YELLOWFIN TUNA - seared rare / sugar snap pea slaw / pickled plum sauce / pickled ginger / kaiware sprouts / sriracha	11.5
CHILLED SHRIMP MARTINI – duo of cocktail sauce and horseradish pesto sauces / lemon	13
KETTLE CHIPS or SWEET POTATO FRIES –with choice of two sauces: roasted garlic aioli, house made bleu cheese dressing, chili aioli, roasted red pepper bbq or salsa verde (extra sauces \$.75 ea)	5 chips 6 fries

TAVERN TORTILLA PIZZAS

12" crispy GLUTEN FREE crust pizzas with the freshest ingredients.

VERDE – salsa verde / house made chorizo / tomato / green onion / queso fresco / mozzarella	13
BUFFALO CHICKEN – roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing	12.5
HEARTLAND PIZZA – smoked tomato sauce / fresh vegetables / mozzarella / Indiana capriole farms goat cheese	12.5
-add chicken-asparagus sausage	14

SANDWICHES & MORE

Served with one side – kettle chips, sweet potato fries, cottage cheese, sugar snap pea slaw, grilled asparagus

"TAVERN SMOKED" BISON BURGER – 8 oz. chargrilled / charred tomato bbq glaze / mariah Indiana peppered bacon shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN	15.5
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN	11.5
SOUTH STREET BURGER – 8 oz. chargrilled / mariah indiana peppered bacon / cheddar / fried egg / shredded lettuce / tomato / GLUTEN FREE BUN	14
CHICKEN CLUB – grilled chicken / sliced ham / smoked provolone / mariah indiana peppered bacon / shredded lettuce herbs de provence aioli / tomato / GLUTEN FREE BUN	12
JERK BEEF TENDERLOIN & SWEET PLANTAIN SANDWICH – roasted garlic aioli / red onion / tomato / spinach / GLUTEN FREE BUN	12.5
PORTOBELLO SANDWICH – tomato / grilled onion / roasted red pepper bbq / swiss cheese / GLUTEN FREE BUN	10.5
- add grilled chicken	12.5
LAND OR SEA – with choice of 2 sides	
-blackened yellowfin tuna with pickled ginger, plum sauce & sriracha-6 oz.	13
-broiled salmon caprese w/ fresh mozzarella, tomato, basil & balsamic glaze-6 oz.	13
-grilled or blackened swai fillet with Indiana salsa & mango coulis -8 oz.	11
-chargrilled filet mignon with charred tomato glaze– 6 oz.	16.5

SALADS

All entrée salads may be served with your choice of the following grilled meats or seafoods.

Marinated Shrimp – 7 Broiled or Blackened Atlantic Salmon – 5 Blackened Yellowfin Tuna -6 Beef Tenderloin - 7 Chicken – 3

TAVERN – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole farms goat cheese / granny smith apple vinaigrette	6 side	9 entrée
CAESAR – romaine / shaved parmesan / roasted garlic dressing	5 side	8 entrée
SPINACH– egg / red onion / bleu cheese / Indiana bacon / tomato / shagbark hickory raspberry vinaigrette	6 side	9 entrée
INDIANA COBB – field greens / tomato / mariah Indiana peppered bacon / hard poached egg / granny smith apple / bleu cheese		9 entrée

House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Raspberry Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Bleu Cheese, Ranch

*Consuming raw or undercooked fish or meat may increase your risk of foodborne illness.

*SIGNATURE ITEMS NOTED IN COLOR/ITALIC PRINT!!