

# GLUTEN FREE MENU

## TASTES

### HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, GF pita bread 10  
\* add fresh raw vegetables 12

### CRAB DIP

fire roasted alaskan crab, meyer lemon, 3 cheeses, avocado, asparagus, served hot w/ GF pita 15

### FLATBREAD

deconstructed flatbread w/ choice of protein: akaushi flat iron steak, natural chicken, or shrimp. yogurt dill sauce, slow-roasted tomato spread, brazos feta, marinated cucumbers, caramelized onions, served w/ GF pita bread 12  
\*try w/ steak, chicken, & shrimp 19

### FIRE CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

### THE BOARD

ever-changing; a delectable medley of meats, cheeses, fruits, & GF breads. Ask your server for details on today's board AQ

### GF LIL' GOAT

slow roasted tomatoes, goat cheese, raspberry jalapeño jam, hand-torn basil, GF pita 13

## SANDWICHES

ALL SANDWICHES ARE SERVED ON GLUTEN-FREE PITA BREAD. SERVED W/ SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

### CHICKEN

grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, mayo, mixed greens 12

### RIBEYE

griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions 15

### AKAUSHI BURGER

1/2 lb of fresh akaushi beef, aged cheddar, avocado, onion, tomatoes, house sauce 14

### TURKEY BURGER

lean turkey, manchego cheese, pickles, onions, roasted 3 shroom blend, tomatoes, romaine, house ketchup, mayo 11



THE KITCHEN IS THE HEART OF THE HOME & THE ENGINE OF TRUFIRE... W/ FOOD & DRINK THE BEST OF CONVERSATIONS ARE HAD, CELEBRATIONS ERUPT, ALLIANCES ARE STRUCK & LAUGHTER CAN BE HEARD FOR MILES.

*Life Happens in the Kitchen®*

## SIGNATURE SALADS

ADD CHICKEN 4 SHRIMP 6  
AKAUSHI FLAT IRON STEAK 6  
SOCKEYE SALMON OR AHITUNA 7

### SEARED AHITUNA

avocado mango chutney, mixed greens, cucumbers, carrots, red onions, mango ginger vinaigrette 18

### SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

### MEDITERRANEAN SHRIMP

chiffonade spinach, shrimp, quinoa, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 10 / 16

### CAESAR

house prepared caesar dressing tossed w/ crisp romaine, parmesan 7 / 12

### NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil, GF pita 9 / 15

### TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

### WEDGE "BOWL"

stuffed w/ heirloom tomatoes, scratch bleu cheese dressing, applewood bacon, red onion 8 / 14

*(recommended w/ akaushi steak)*

### POM CHICKEN & ARUGULA

grilled chicken, organic baby arugula, spicy cucumbers, toasted pine nuts, bleu cheese, house-made pomegranate dressing, GF flatbread 16

## SPECIALTY

### PAN ROASTED FRESH MARKET FISH

mustard dill glaze, heirloom tomatoes, quinoa salad w/ feta, cucumbers, pecans, cranberries, yogurt dill sauce MKT

### TOMAHAWK CHOP

100% natural, antibiotic-free tomahawk pork chop, brined & seared, served w/ roasted potatoes & seasonal veggies 28

### SPICY GARLIC NOODLES

shrimp & chicken, prosciutto, roasted 3 shroom blend, romano, arugula, sweet vermouth butter sauce 19

## PASTA

### TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, apple wood bacon, rice noodles w/ parmesan cheese crust, mist of white truffle oil 18

### THE BOLOGNESE

ground akaushi beef & sausage, dinapoli tomatoes, onions, carrots, celery, wild 3 shroom blend, sriracha cream, fresh herbs, romano & parmesan cheeses, tossed over rice noodles 18

## DESSERTS

### CHOCOLATE CAKE

moist flour-less chocolate cake, caramel, vanilla ice cream 8

### TEXAS GROWN & OWNED

We believe in supporting local farmers, ranchers, & artists.

Vital Farms  
Austin, TX

HeartBrand Ranch  
Harwood, TX

Local Oven  
Farmers Branch, TX

Rear View Vintage  
Home Decor  
Frisco, TX

Walker Honey Farms  
Rogers, TX

\*\*ALL SEAFOOD CAUGHT IN U.S. TERRITORY\*\*