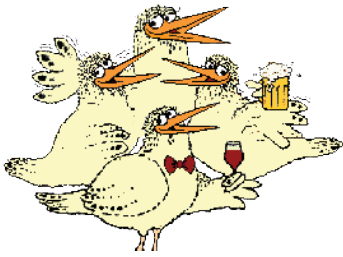


Piper Food Sensitivity Menu

To better serve our customers with food sensitivities and, in particular, food allergies, we have developed this special menu to enhance your experience at The Piper.



Gluten Free

Red Bridge Gluten-Free Beer 4.00

Red Bridge, made without wheat or barley, is a rich, full-bodied lager brewed from sorghum for a well-balanced, moderately hopped taste.

Daura Gluten-Free Beer 4.50

Daura, the world's best tasting gluten-free beer, is a real beer with real beer taste that is certified to contain gluten content below 6PPM.

Starters

Grilled Octopus 8.50

Barbecued tentacles with grilled eggplant caponata, red grape citronette and baby arugula.

Blackened Scallops 8.50

Natural sea scallops seared in Cajun spices with pink grapefruit salsa, pistachio and spicy honey glaze.

Mussel Bowl 7.50

Meaty farm-raised morsels simmered in smoked roma tomato broth with sweet roasted garlic.

Salads

Lettuce Hearts 3.50

Crisp lettuce medley with radish, fennel and cucumber with choice of dressing: Balsamic, Sweet Smoky, Garlic Herb or Honey-Sherry.

Caesar Bowl 5.50

Romaine hearts tossed with creamy Caesar dressing and grape tomatoes.

Anchovies, marinated olives or pepperoncini peppers available upon request. Add 50¢ each.

Farmer's Greens 6.50

Berkshire ham with local raw milk cheddar, roasted beets, pickled leeks and artisan leaf lettuces with honey sherry vinagreta.

Dinner Salad Option

All salads available in a slightly larger size with:

5 oz. Grilled Chicken, add 5.50

5 oz. Bistro Steak, add 6.50

6 ea. Wild-Caught Shrimp, add 6.50

3 ea. Seared Scallops, add 7.50

Salt Water Cobb 19.50

Wild shrimp, scallops and squid with bacon, avocado mash, chopped eggs, smoked blue cheese, grape tomato, watercress and artisan leaf lettuce with Cobb dressing.

Main Plates

Creole Cioppino 24.00

Pan-seared prawns, scallops and mussels in smoked roma tomato broth with roasted garlic, spinach, white beans and Creole vegetables.

Rosemary Pork Tenders 17.00

Rosemary grilled pork tenderloin with blackberry, fennel and leeks with roasted red potatoes, asparagus and red wine vinagreta.

Bistro Steak 17.00

Grilled flat iron tender with Vidalia onion, roasted red potatoes and French beans.

Delmonico Filet 24.00

Choice rib-eye center-cut filet with twice-baked blue cheese potatoes and watercress with pancetta and red wine vinagreta.

Desserts

Rum Vanilla Caramel Flan 5.50

Rich, smooth, silky vanilla custard served in rum caramel sauce.

Gelato Selection 4.50

Palazzolo's Tahitian Vanilla or Dark Chocolate.

Specific food allergies must be handled on an individual basis. Please complete an Allergy Alert Card with your server to ensure your safety and avoid any chance of cross contamination.

Thank you.

Piper Restaurant

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