

## Kitty Hoynes Gluten Free Menu

### Appetizers

Fresh Bluepoint Oysters

Fresh Bluepoint, N.Y. oysters on the half shell, served with cocktail & mignonette sauces

Half dozen •• 14 dozen •• 25

### Salads

Caesar Salad

Romaine, tomatoes, and shredded Parmesan tossed in a creamy Caesar dressing •• 7

Add grilled organic chicken •• 12

Salmon Salad

Grilled salmon, mandarin oranges, hard-boiled eggs, tomatoes, cucumbers and candied walnuts over a bed of baby spinach with your choice of dressing •• 14

Balsamic Chicken Salad

Honey balsamic marinated organic chicken, tomatoes, mixed berries, cucumbers, feta cheese and candied walnuts over mixed greens with your choice of dressing •• 13

Ahi Tuna Salad

Sesame crusted Ahi Tuna, mandarin oranges, Lively Run goat cheese, carrots, roasted beets, avocado and seaweed over mixed greens with your choice of dressing •• 15

### Sandwiches (all sandwiches on gluten free bread)

Reuben

Sliced corned beef, 1000 island dressing, sauerkraut and melted Swiss cheese •• 10

Turkey

Sliced turkey with cheddar, broccolini, and tomatoes, with your choice of basil or cranberry aioli •• 10

Balsamic Chicken

Honey balsamic marinated organic chicken, cucumbers, avocado, marinated onions, tomato & lemon-basil Greek yogurt spread •• 11

#### Smoked Corned Beef

In-house smoked corned beef brisket, spicy serious slaw, Dubliner cheddar, & arugula •• 11

#### Vegetarian Wrap

House-pickled vegetables, roasted beets, artichokes, Lively Run goat cheese, roasted garlic hummus & spinach •• 10

#### Lamb Sliders

Topped with mushrooms and Irish Cashel bleu cheese, served with lettuce, tomato, and pickle •• 14

#### Hoynes Pub Burger

Served with lettuce, tomato, pickle and your choice of cheese •• 10

### Traditional Irish Dishes

#### Cured Back Bacon and Cabbage

Ireland's national dish! Tommy Maloney's cured loin of back bacon served with cabbage, smashed carrots and parsnips, buttery champ mashed potatoes and a horseradish parsley cream sauce •• 15

#### Baked Haddock

Haddock fillet broiled in a lemon and white wine butter sauce, served with champ mashed potatoes and fresh vegetables •• 14

### House Specialties (available from 5 P.M. daily)

#### Salmon

Grilled salmon glazed with local honey, served with fresh herb roasted potatoes and grilled asparagus •• 20

#### Thomastown Crackling Chicken

Pan-seared, organic bone-in chicken breast on a bed of champ mashed potatoes, topped with pan jus, Brussels sprouts, sundried tomatoes, rashers, and shiitake mushrooms •• 19