

Gluten Friendly Menu

Hemingway's Tavern has developed a special menu that enables you to order many of our favorite dishes. The items on this menu must be ordered as directed to be "Gluten Friendly".

Please be advised that dishes are made from scratch and cross-contact with gluten and other allergens can occur.

GF Sneak Previews

Black Bean Hummus 11

House-made black bean spread with island spices served with plantain chips for dipping and garnished with queso fresco and scallions.

Crab Dip 18

Warm crab dip served with plantain chips.

Charred Octopus & Hash 21

Charred octopus tentacle served with chorizo-yuca hash, pickled onions, and chimichurri sauce.

Yard Bird on a Stick 13

Island-spiced chicken skewers with cilantro lime dipping sauce.

GF Soups & Salads

Add to your salad: chicken for 7, shrimp for 9, Key West catch for 14, sirloin or lobster for 16, black grouper for 22.

Caribbean Black Bean Soup

Cup 4.50 Bowl 6.50

An island inspired vegan black bean soup.

House Salad Small 8 Large 13

A blend of mixed greens, tomatoes, red onions, carrots, radishes and cucumbers.

Grilled Garden Stack Salad 14

Grilled zucchini, yellow squash, scallions, red onions and portabella. Topped with smoked mozzarella, roasted red pepper aioli and balsamic glaze served with a small house salad.

Mediterranean Salad 18.50

Mixed greens, red onions, sliced olives, cucumbers, feta cheese, chickpeas, grape tomatoes, and roasted red pepper vinaigrette.

GF Burgers

8-ounce, charbroilled steakburger served on a toasted gluten free bun and a garnish of pineapple-coconut slaw. Lettuce, tomato, onion, and pickles unless otherwise noted. *Upgrade to bison for 5.*

Mushroom Swiss Burger 20

Truffle herb mayo, grilled portabella mushroom cap and Swiss cheese.

Havana Burger 19

Topped with mojo pork, jalapeños, guava jalapeño aioli, rum-glazed onions, and melted Swiss.

Premiere Burger 16

Choice of cheddar, American, Swiss or smoked mozzarella cheeses.

GF Main Event

Add a side salad for 5.

Chickpea Pasta Primavera 16

Sautéed zucchini, yellow squash, red onions, carrots, red and green bell peppers, grape tomatoes, broccoli, parmesan cheese and chickpea penne pasta tossed in lemon caper vinaigrette.

Ernest's GF Rib Platter 26

One-pound of our smoked in-house baby back ribs, basted with guava BBQ sauce, served with choice of two GF sides listed below. (additional charges may apply).

GF Sides 5

vegetable medley, maduros, plantain chips, fried plantains, tostones, pineapple slaw or yuca fries

GF Premium Sides 7

asparagus, truffle yuca fries, tostones al ajillo

GF Sides with Attitude 8

Tri-color sweet potato fries, *truffle your fries for 2*