



GLUTEN FRIENDLY MENU

Please alert your server of any allergy or intolerance.
Some dishes require modifications and/or have cross contact with gluten and other allergens.

APPETIZERS

- GREEN GODDESS HUMMUS**
herbed cucumber yogurt, shaved onions, crudite 20
- SEASONAL BURRATA**
fig chutney, maplebrook burrata, gluten free roll 24
- CHILLED WOODGRILLED LOCAL ASPARAGUS***
spring onion aioli, togarashi, soft-cooked egg 14
- WOODGRILLED CAULILINI AND BROCCOLINI**
spicy romesco sauce, cucumber yogurt, toasted almond 17
- KARAAGE JAPANESE FRIED CHICKEN**
ginger-soy marinade, lemon 19

SUSHI & CRUDO

- TUNA TARTARE***
truffle dijon aioli, pea mirepoix, capers, house chips 25
- SHIITAKE MUSHROOM ROLL**
black truffle relish, miso caramel, fried garlic, truffle froth 24
- WILD BIG EYE SPICY TUNA ROLL ***
pickled thai chile, cucumber, kewpie 22
- SMOKED SALMON ROLL ***
yuzu kosho aioli, green onion, smoked trout roe 19

SALADS

- herb grilled chicken breast +10 | FreeBird smoked chicken +9 | Faroe Island salmon* +14 | grilled marinated shrimp +12*
- BIANCA CAESAR***
little gem romaine, parmigiano-reggiano, anchovy 19
 - CHOPPED ROTISSERIE CHICKEN**
mixed greens, avocado, blue cheese, parmigiano-reggiano, green & red onions, bacon, chickpeas, tomatoes, sweet & spicy dressing 25
 - SIMPLE GREEN SALAD**
market lettuces, red wine vinaigrette, fresh herbs 15
 - CHINESE CHICKEN SALAD***
grilled chicken breast, mandarin oranges, almonds, ginger sesame dressing 25
 - SALADE NIÇOISE***
wood grilled big eye tuna steak, haricot verts, hard-cooked egg, kalamata olives, cherry tomatoes, peewee potatoes, white balsamic vinaigrette 29

PASTA

- 'BIG RIG' SHORT RIB GF PENNE**
braised short rib ragu, balsamic onions, parmigiano-reggiano 32
- GF TRUFFLE PENNE ALFREDO**
asparagus, parmigiano-reggiano, truffle 27
- GF PENNE PESTO**
almond-pistachio pesto, red pepper, asparagus, tomato confit, parmigiano-reggiano 26

WOODFIRE GRILL & MAINS

- PRIME FILET MIGNON 8oz.***
bianca steak butter, potato purée, umami jus 65
- PRIME NEW YORK STRIP STEAK 12oz.***
bianca steak butter, potato purée, umami jus 65
- FAROE ISLAND SALMON***
creamed leeks, meyer lemon beurre blanc 36
- FREEBIRD HALF CHICKEN**
smoked rotisserie chicken jus, chimichurri sauce, fines herbs 34

SIDES

- TRUFFLE FRIES**
parmigiano-reggiano 15
- BRUSSELS SPROUTS**
apple mostarda, bacon, pecorino 14
- GRILLED ZUCCHINI**
olive oil, fresh herbs 14
- SIDE SIMPLE GREEN SALAD**
market lettuces, red wine vinaigrette, fresh herbs 12

SANDWICHES

served with French Fries | +5 for Truffle Fries

- WAGYU BURGER***
chuck & wagyu blend, american cheese, dashi pickles, red onion, special sauce 28
make it a double burger 38
Voted Boston’s Best Burger by Boston Magazine
- SPICY BIG EYE TUNA STEAK BURGER***
seared rare, togarashi crust, avocado, sweet soy, gluten free bun 26
- SEASONAL MUSHROOM FRENCH DIP**
gruyère, roasted garlic-truffle aioli, gluten free bun, au jus 19

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any food allergies or dietary restrictions in your party prior to placing your order. A 20% gratuity will be added to parties of 7 or more.