



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

- HOUSE OLIVES**
thyme, rosemary, roasted garlic, orange 8
- CREAMY MUSHROOM SOUP**
preserved honshimeji mushrooms, chive oil 12
- GREEN GODDESS HUMMUS**
herbed cucumber yogurt, shaved onions, crudité 20
- MAPLEBROOK BURRATA**
winter citrus marmalade, basil oil 23
- WOOD GRILLED CARROTS**
pomegranate agrodulce, garlic yogurt, crushed pistachio, mint 16
- KARAAGE JAPANESE FRIED CHICKEN**
ginger-soy marinade, meyer lemon ponzu, daikon 19
- BIANCA BOARD** *for the table*
three vermont salumi, three local cheeses,
sidehill farm jam & mustard, candied walnuts, cornichons 45

SANDWICHES

- served with French Fries | +5 for Truffle Fries*
- WAGYU BURGER***
chuck & wagyu blend, american cheese, dashi pickles,
red onion, special sauce, gluten free bun 28
make it a double burger 38
Voted Boston’s Best Burger by Boston Magazine
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- SPICY BIG EYE TUNA STEAK BURGER***
seared rare, togarashi crust, avocado, sweet soy, gluten free bun 26

PASTA

- GF PENNE**
maple-roasted butternut squash, toasted pumpkin seed,
crispy sage, pecorino 26

WOODFIRE GRILL & MAINS

- PRIME STEAK FRITES***
koji butter, chimichurri, fries
8 oz filet mignon 65 16 oz prime new york strip 85
- BRAISED SHORT RIB**
freshly milled, coarse ground, anson mills polenta, swiss chard,
9-year aged balsamic 46
- FAROE ISLAND SALMON***
creamed leeks, meyer lemon beurre blanc 36
- FREEBIRD HALF CHICKEN**
smoked rotisserie chicken jus, chimichurri sauce, fines herbes 34

SUSHI

- 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 26
- CHINESE CHICKEN SALAD***
grilled chicken breast, mandarin oranges, almonds,
ginger sesame dressing 25
- LOCAL GREEN SALAD**
baby gem, frisée, castelfranco, herbs, red wine vinaigrette 16

SIDES

- FRENCH FRIES**
sea salt 8
truffle fries +5
- BRUSSELS SPROUTS**
apple mostarda, bacon,
pecorino 14
- ANSON MILLS POLENTA**
freshly milled, coarse ground,
parmigiano-reggiano 12
- SIDE LOCAL GREEN SALAD**
baby gem, frisée, castelfranco,
herbs, red wine vinaigrette 12

*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.