

THE MERCER

Over the Rhine

the gluten-free menu

starters

- *sea scallop, ricotta, farro, blueberry, fennel 13
- classic charcuterie, assorted salumis, cheeses, and pickled vegetables 17
- **confit chicken wings, sweet and spicy dipping sauce, bleu cheese 6
- pea soup, duck confit, buttermilk, black pepper, duck skin tuile 11

salad

- roasted brussels sprouts, cucumber, tonnato, egg 11
- mixed greens, oranges, walnuts, gorgonzola 9
- caesar salad, white anchovy, polenta croutons 9
- bitter greens, poached egg, asparagus, speck, mustard vinaigrette 10

entrees

- risotto, pork belly, green onions, figs, truffle mascarpone 21
- sole, risotto, snow peas, fava beans, corn nage 29
- chicken, curried lentils, granny smith apples, cashews 26
- pork tenderloin, roasted beets, parsnip puree, hen of the woods mushrooms 30
- *porterhouse {for two}, cipollini onions, yukon potatoes, mushrooms, jus 91
(limited availability for the porterhouse, we recommend reserving one when you reserve a table)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items with an asterisk may be prepared with raw or undercooked ingredients. All items can be cooked to order.

**This item is cooked in a fryer that is also used for products containing gluten. The item is gluten-free, but it will come into contact with gluten during the cooking process.