

# THE MERCER

*Over the Rhine*

## the gluten-free menu

### salads and starters

classic charcuterie, assorted meats, cheese, and pickled vegetables 17

\*market fish crudo, chili, red onion, cilantro, citrus market price

\*\*pommes baharat, fried and smashed potatoes, lemon aioli 6

fried chicken wings, cajun dry rub, bleu cheese sauce, celery 8

iceberg wedge, peppercorn dressing, salumi, sun-dried tomatoes, fried shallots, gorgonzola 10

mixed greens, citrus, spiced pecans, mango, jalapeno vinaigrette 9

\*\*caesar salad, white anchovy, polenta croutons 9

### gluten-free pasta and risotto

spring pesto, fava beans, peas, roasted red peppers, lemon, parmesan 19

risotto, pork belly, green onions, truffle mascarpone, figs 21

bolognese, classic meat sauce, parmesan 18

### entrees

halibut, shakshouka, tomatoes, onions, olives, potatoes 36

\*beef tenderloin, valdeon whipped potatoes, rapini, rutabaga, confit onion, veal jus 39

pork tenderloin, smoked sunchoke puree, compressed apples, asparagus 27

roasted cauliflower, garam masala, quinoa, peppers, pickled onion, green curry 20

\*porterhouse {for two}, cipollini onions, potatoes, mushrooms, jus 91

*\*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.*

*\*\*These items contain ingredients that are cooked in a fryer. Frying oil may contain traces of gluten from other items that are cooked in it. Please consult your server. Also, items on this menu may have slight variances from their versions on the regular menu. Please make sure to be very clear about allergies and dietary restrictions.*