

THE MERCER

Over the Rhine

the gluten-free menu

****please alert your server that you need gluten-free items****

salads and starters

- classic charcuterie**, assorted meats, cheese, and pickled vegetables 21
- diver's scallops**, summer squash puree, blackberry gastrique, pickled ramps, crispy brussels 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
- panzanella**, heirloom tomatoes, mozzarella, polenta croutons, aged balsamic, herb oil 12
- mixed greens**, citrus, spiced pecans, peaches, verde vinaigrette 9
- **caesar salad**, white anchovy, parmesan-polenta croutons 9

gluten-free pasta and risotto

- fall vegetable**, chef-curated vegetables, garlic, olive oil 18
- risotto**, pork belly, green onions, truffle mascarpone, figs 22
- bolognese**, classic meat sauce, parmesan 21

entrees

- branzino**, chickpeas, pickled tomatoes, braised baby kale, summer herb brodo 30
- *beef tenderloin**, porcini-crust, squash, potatoes, charred scallion, caponata sauce, chimichurri 39
- pork chop**, celery root puree, smoked rajaa, tri-color cauliflower, radish, grand marnier demi 27
- roasted cauliflower**, garam masala, quinoa, peppers, pickled onion, green curry 19
- *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.*

***Our fryer is usually gluten-free. Please make sure you alert your server of any food allergies even when ordering from a specialty menu.*