



BREADS

gluten free buttermilk biscuits with homemade jam & whipped butter 12

gluten free everything breadsticks with balsamic vinegar & california olive oil (V/DF) 12

GF grilled baguette beehive teahive, triple brie, fennel & lavender fresh goat & garrotxa goat cheese, sesame cashews, fresh fruit, pickled radishes 20

add prosciutto di parma + 6/add fennel & chili salami +6/add rogue creamery smoked blue +6/add double grilled baguette +4

VEGETABLES

gluten free hand cut french fries with flaked sea salt, served with homemade ketchup & homemade mayonnaise (DF) 10

little gem caesar salad with gluten free herb focaccia croutons (contains anchovies) 13

shaved persian cucumber & fennel salad with apple cider vinaigrette (V/DF) 13

avocado salad with fresh herb vinaigrette and fried capers (V/DF) 13

arugula salad with honey date vinaigrette with toasted almonds & parmesan cheese 13

gluten free baked mac & cheese 13

pan fried sunchoke with olive oil, garlic and fresh parsley (V/DF) 13

roasted butternut squash w/cranberries, pumpkin seeds, feta cheese, chili oil & honey drizzle 13

STUFF WE LOVE

gluten free buffalo chicken strips with homemade blue cheese dressing and celery salad 18

homemade italian chicken sausage meatballs in tomato sauce with toasted pine nuts & grilled gluten free garlic bread 18

gluten free mini corn dogs served with homemade mustard 16

gluten free potato tacos with vegan parmesan cheese, spicy tomato sauce and avocado (V/DF) 16

gluten free spaghetti with shitake mushroom cashew alfredo & english peas (V/DF) 18

gluten free mini sesame bun beef sliders with bacon onion jam, crispy bacon, havarti cheese & homemade mustard 16

GF flour tortilla quesadilla filled w/carne asada, cheese, guacamole, pico de gallo, sour cream & pickled jalapenos 18

gluten free beer battered rockfish & chips with homemade tartar sauce (DF) 18 stuffed

gluten free zucchini blossoms stuffed w/homemade mint ricotta & tomato sauce 16



SWEETS:

flourless chocolate cake with homemade chocolate ice cream and fresh fruit 12

gluten free mini churros with cinnamon sugar 12

gluten free almond strawberry shortcake, roasted strawberries, vegan cashew strawberry ice cream and coconut whip (V/DF) 12

chocolate caramel affogato, homemade chocolate ice cream, homemade caramel sauce, hot espresso 9

GF grilled baguette beehive teahive, triple brie, fennel & lavender fresh goat c & garrotxa goat cheese, sesame cashews, fresh fruit, pickled radishes 20
add prosciutto di parma + 6 add rogue creamery smoked blue +6 add double grilled baguette +4

COFFEES:

espresso or americano 3

cappuccino or latte 5

PORT WINES & SHERRY:

fonseca aged tawny port 10 years old 15

taylor fladgate aged tawny port 20 years old 20

aurora pedro ximenez 15

marques de poley 'oloroso' 20

DESSERT WINES:

2018 brachetto d'acqui, marco bonfante, brachetto, piemonte, Italy (375ml) 25

light sparkle, strawberry, raspberry and cranberry notes...great with our churros or grilled baguette

ALL our gluten free breads are baked fresh daily in house!!!

open wednesday to sunday: 5-10pm; 2553 lincoln blvd, venice ca 90291; 310.751.6368; www.401kfoodandwine.com