

***WE ARE NOT A GLUTEN-FREE RESTAURANT AND CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR



Stone Arch
TIED HOUSE

GLUTEN FRIENDLY MENU

Sandwiches

CELLARMAN ANGUS BURGER*

8oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a GF bun. *Sub Impossible Patty*

PATTY MELT

Featuring a juicy beef patty*, caramelized onions and mushrooms, melted Swiss cheese, and tangy Russian dressing, all grilled to perfection on a GF bun.

BREWHOUSE CHICKEN

Diced chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion on a GF bun.

GOURMET GRILLED CHEESE

A blend of artisan cheeses, crispy bacon, savory ham, tomatoes, pickles, and mayonnaise on a GF bun.

WINDMILL BURGER

1/3 lb Hereford beef patty* topped with Swiss cheese, bacon, beer caramelized onions, tomato, and our house burger sauce on a GF bun.

TIED HOUSE BLT

Thick-cut bacon, arugula, tomato, and mayonnaise on a GF bun.

CHICKEN CAPRESE MELT

In-house shaved chicken breast, mozzarella, tomato, pesto, arugula, and balsamic glaze on a GF bun.

ROASTED VEGETABLE SANDWICH

Arugula, bell pepper, onion, mushroom, zucchini, and squash, drizzled with a zesty lemon herb aioli on a GF bun.

Pub Favorites

COBB SALAD

Chopped romaine lettuce, grilled chicken, blue cheese crumbles, red onion, bacon, and tomatoes served with ranch dressing.

HERB CRUSTED HADDOCK

Pan-fried haddock crusted in fresh herbs, and parmesan. Served with red mashed potatoes, seasonal vegetables, and a lemon butter sauce.

CHICKEN PICCATA

Tenderized chicken breast, fresh fettucine, lemon and herb butter sauce, seasonal vegetables, and capers.

SALMON

5oz salmon served with herb roasted potatoes, green beans, and marinated tomato.

BIERGARTEN SALAD

Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and choice of dressing.

BAKED FISH AND CHIPS

Baked haddock served with house-made coleslaw, tartar, and fries.

Malt vinegar available upon request.

SMOKED TENDERLOIN

4oz beef tenderloin smoked and served with herb roasted potatoes, seasonal vegetables, and cabernet-thyme butter.

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10" GF Crust Pizzas

THREE MEAT

Topped with bacon, sausage, and pepperoni.

MARGHERITA

Olive oil base topped with artichokes, tomatoes, fresh mozzarella, garlic, and fresh basil.

THE WORKS

Topped with sausage, pepperoni, yellow onions, mushrooms, tomatoes, green peppers, and black olives.

CHICKEN BACON RANCH

Ranch dressing base, topped with grilled chicken, and bacon.

VEGETARIAN

Topped with yellow onions, mushrooms, tomatoes, green peppers, and black olives.

Build Your Own

REGULAR TOPPINGS 1.35

Yellow Onions | Red Onions
Fresh Mushrooms | Tomatoes
Black Olives | Green Peppers
Jalapenos | Garlic | Fresh Basil

PREMIUM TOPPINGS 1.75

Sausage | Pepperoni
Chicken | Bacon
Artichokes | Feta | Extra Cheese
Dairy-Free Cheese