

The fireplace



March 2017
Gluten Free Brunch \$20

FIRST COURSE

Black Quinoa & Shaved Spring Vegetable Salad
Spinach, Frisée, Preserved Citrus and Wildflower Honey Vinaigrette & Crispy Shallots

SECOND COURSE

Honey Almond Pancakes (gluten free)
Apple Butter & Hog Island (VT) Maple Syrup

Two Poached Eggs
Fried Apple & Bacon Hash with a Toasted Gluten Free Bun

THIRD COURSE

The Fireplace Sundae
Hot Honey Ice Cream, Smoked Salted Caramel,
Whipped Cream & Jimmies

Boston's 1st Certified Green Restaurant

CHEF/OWNER: JIM SOLOMON EXECUTIVE CHEF: CHRIS WITT
PASTRY CHEF: TANIA PETERSON SOUS CHEFS: AMANDA LOWRY MAURICIO SUAREZ

**Consumption of raw or undercooked fish, meat, poultry or eggs increases the risk of contracting foodborne illness. *Before placing your order, please inform your server if you or a person in your party has a food allergy.*

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